

* BRIGHT NEW LOOK! *

Southern Living®

OCTOBER 2009

Fresh & Fabulous!

38 Foolproof Delicious Recipes

GLAZED MINI
PUMPKIN
CAKES
PAGE 140



MAMA'S WAY or YOUR WAY?

Quick and classic takes on
warm apple dumplings

HALLOWEEN
PARTY IN
30 MINUTES

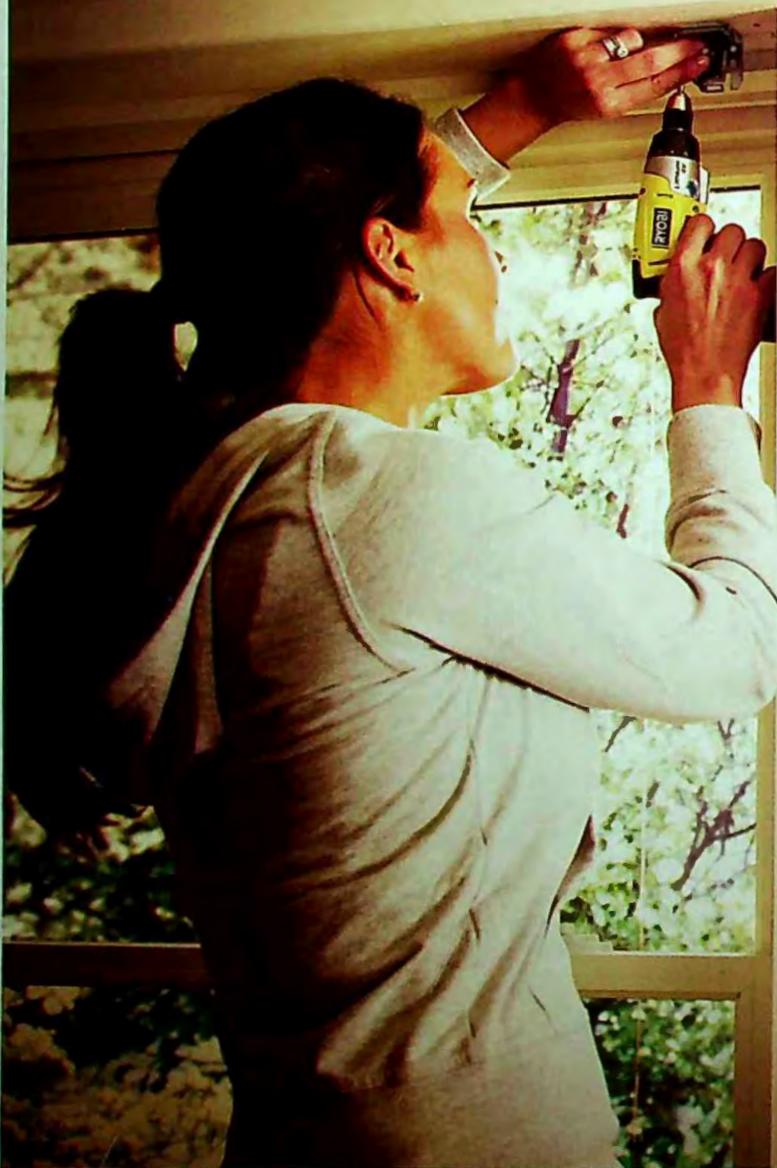
WEEKEND
INSPIRATIONS

- BULBS TO PLANT NOW
- DONE-IN-A-DAY ORGANIZER

MADE BY
SOUTHERN
HANDS
GORGEOUS GIFTS
& FINDS FOR FALL

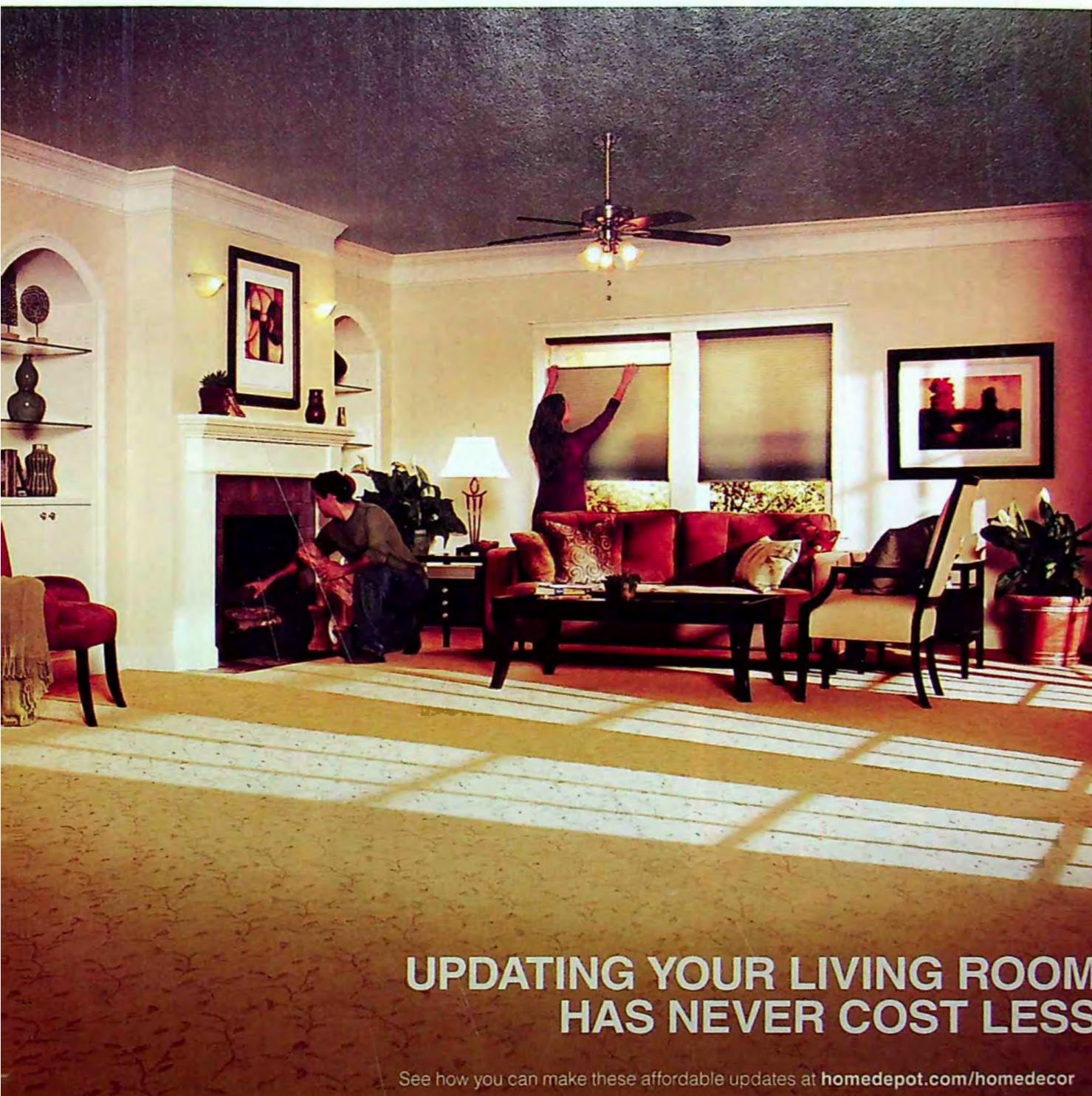
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ONE LOOK... SO EASILY BECOMES ANOTHER

KRISTIN DAVIS



start

with a great dress & cozy cardigan:
a perfectly pretty look for fall.

Printed scoopneck smocked dress, 68.00
Cotton cashmere classic cardigan, 58.00

swap

the dress for classic slacks & a c
blouse and you're on your way.

Sleeveless tucked ruffle blouse, 58.00
Wide contour waist pant, 72.00

BELK.COM/kristindavis

AND ANOTHER, AND ANOTHER

Belk
BELK.COM



keep

pants and add a trench & matching top for a look that's right whatever the weather.

Trench jacket, \$120.00

trade

those pants for a smart skirt and you've got a great look for the office.

"Everyday" 3/4 sleeve tee, \$29.00
Denim pencil skirt, \$68.00

pair

that skirt with a fashion top and a bit of sparkle and you're ready to hit the town.

Sleeveless tiered ruffle blouse, \$58.00
Gold circle stretch bracelet, \$32.00
Gold filigree drop earrings, \$16.00

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when's the last time you had take-in?





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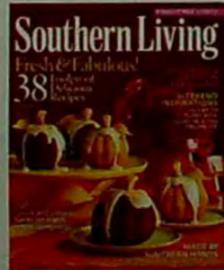
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On Our Cover: Treat your family to Mini Pumpkin Cakes and Mini Pumpkin-Molasses Cakes, both with Caramel-Rum Glaze. Recipes begin on page 140. Photography Jim Franco, styling Buffy Hargett, food styling Simon Andrews



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We're opening the door on an exciting time for Southern Living.

You love our region as much as I do. You've told me that you love how we showcase the South's traditional values, good manners, warmth, and hospitality. But you've also said that your lives are busier than ever—and that while you cherish and uphold many of the South's traditions, you want to cultivate your own Southern style, in a more updated way.

We hear you. So, with great care and respect for our heritage, we are debuting some changes in this issue. In addition to our fresh new look, we've added some new columns that I hope will become your favorites.

• "Mama's Way or Your Way?" gives you the option to cook a Southern dish the traditional way your mother may have made it or to make a more streamlined version on your busy days. Try and choose between our two versions of apple dumplings, page 146.

• You've also told us you'd like to learn basic cooking and gardening techniques. Look for "Cooking Class" (page 158) and "Gardening 101" (page 82) that this month teach you the basics about mac and cheese and rooting roses, respectively.

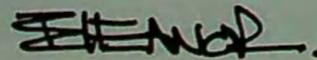
• "Made by Southern Hands," on page 18, introduces you to products and gift ideas that are unique to our region and support talented Southern artisans.

Bringing you the best of the South each month is one thing that will never change. Our October issue takes you to visit The Bishop's House—the story of a house that belonged to a beloved bishop of the Episcopal Diocese of Atlanta. Learn how "six Methodists ended up in an Episcopal-inspired home that is equal parts Gothic and gorgeous." Writer Amy Bickers tells the story in "What We Did With The Bishop's House," page 94.

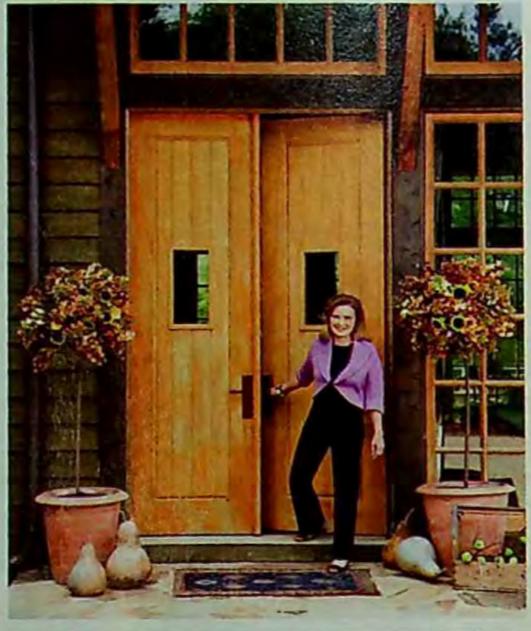
We hold the soul of the South close to our hearts too. Discover the joyful emotion of a lake baptism in a tucked-away slice of the Mississippi Delta through the eyes of writer Valerie Fraser Luesse on page 112.

Come with us to Kentucky's Bernheim Arboretum for "Magnificent Fire of a Southern Fall," page 102. And relax with our easy ideas for "A Fall Harvest Dinner Party" on page 106.

Yes, *Southern Living* is evolving—but with respect for the past and an eye on the future. I promise you our singular mix of the trusted and timeless stories you love intermingled with fresh new options for the busy life you lead. And, always, but always, "keeping it Southern."



ELEANOR GRIFFIN
EDITOR IN CHIEF



Spoken Like a Southerner

"There isn't a phone number, a Web site, or a road marker. Just head south down State 61 from Clarksdale, and turn right at the Pemble Farm sign. Take the immediate left fork onto the gravel road..."

FARRAH AUSTIN,
FROM "GREAT SOUTHERN DRIVES:
DELTA BLUES HIGHWAY," PAGE 30



Looks I Love...

Show off an old family letter (for the next generation) by enlarging and framing it.

FROM "INSTANT INSPIRATION FROM A CHATTANOOGA BUNGALOW," PAGE 48

I'd Love To Hear From You!

eleanor_griffin@timeinc.com
Please share your thoughts on our new look with me.



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ON ITS OWN.



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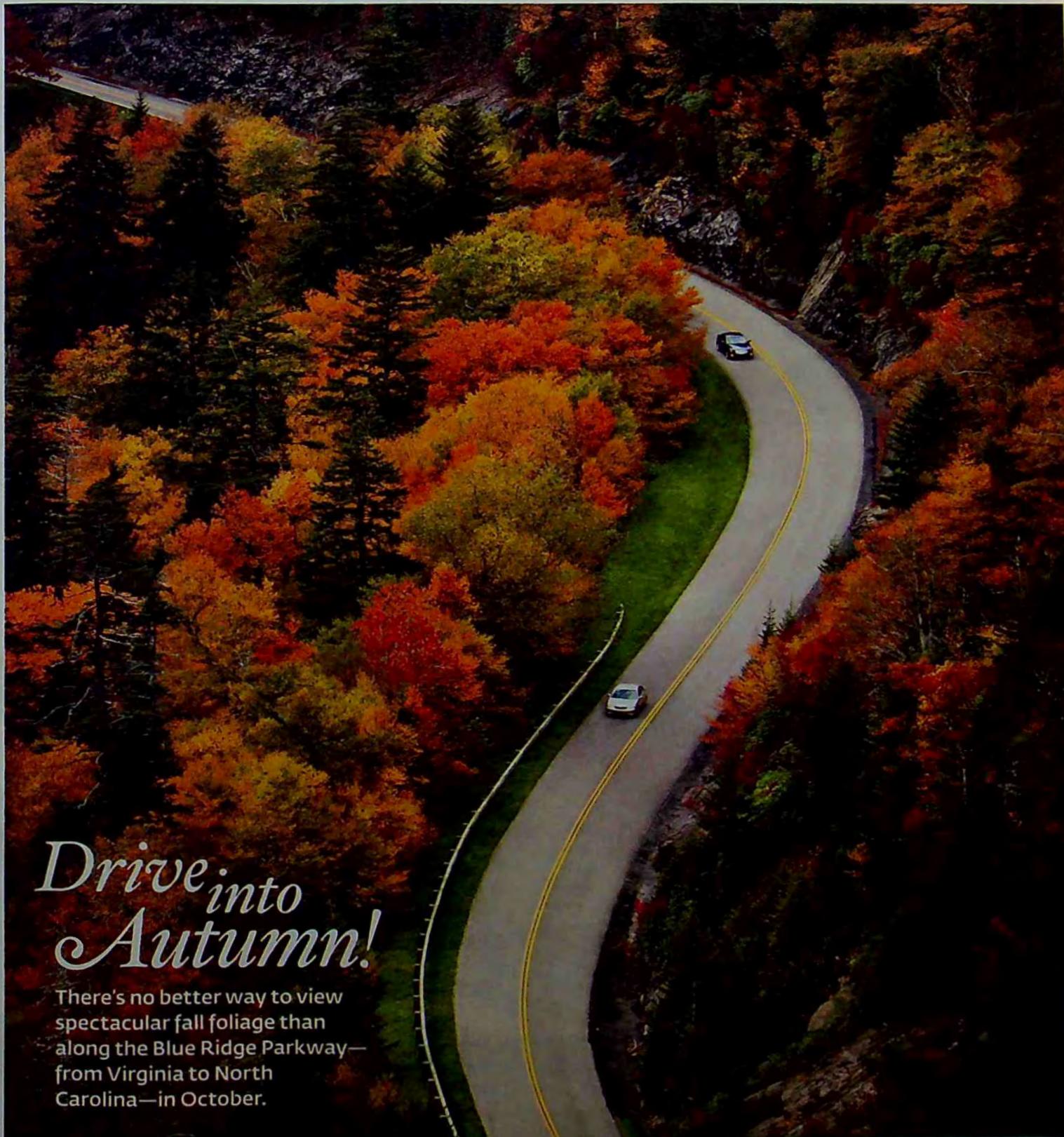
*Compared to pre-2004 conventional washers.
Models shown: WFW9500NL (2.3 cu. ft. washer), WED9500NL (4.3 cu. ft. electric dryer). *The "Whirlpool" Trademark is a Trademark of Whirlpool U.S.A. ©2009 Whirlpool Corporation.
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WHAT TO DO, SEE, AND CELEBRATE
IN THE SOUTH THIS MONTH

Best of the South



Drive into Autumn!

There's no better way to view spectacular fall foliage than along the Blue Ridge Parkway—from Virginia to North Carolina—in October.



Pick a Pottery Pumpkin

PAINTED JACK-O'-LANTERNS: These beautiful sculptures are the brain-child of Alabama nurseryman Stewart Myers. He worked with a group of Mexican potters painting in the Talavera style, known for bright colors and bold patterns, to offer these seasonal treats. Visit myersplantsandpottery.com, call (205) 663-6597, or e-mail info@myersplantsandpottery.com.

Catherine Zeta-Jones

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Plump. Lift. Firm. Anti-aging goes ultra.

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Ultra plumping: This luxurious cream delivers SNAP-8 to relax the appearance of surface lines for a plumper look. SNAP-8 is a product of Lipotec.

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MoonPies: What a hoot!

EASY OWL-WEEN TREATS: Open-faced Oreos, M & M's, candy corn, and sprinkles bring a convenience store treat—a MoonPie—to life. Secure cookies and candy to your MoonPie with melted chocolate candy coating. Then insert a 12- x 1/4-inch dowel, available at craft stores, into marshmallow center and secure with more chocolate for an eye-popping, kid-friendly sweet.

your style. your life.



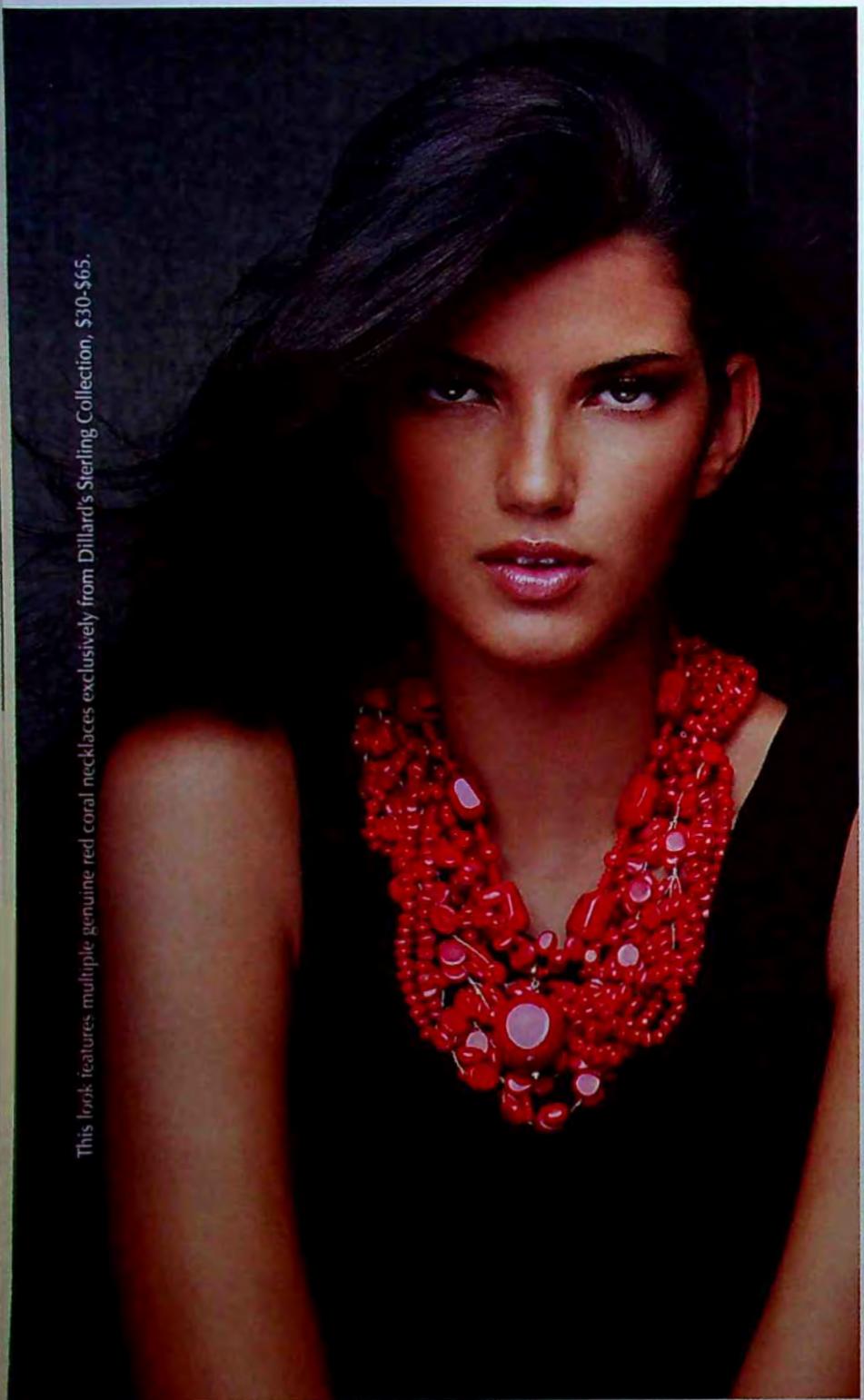
Dooney & Bourke red croco leather hobo, \$285

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your style. your life.

This look features multiple genuine red coral necklaces exclusively from Dillard's Sterling Collection, \$30-\$65.



Barse genuine multi-stone necklace with sterling silver/carmelian pendant, \$365.



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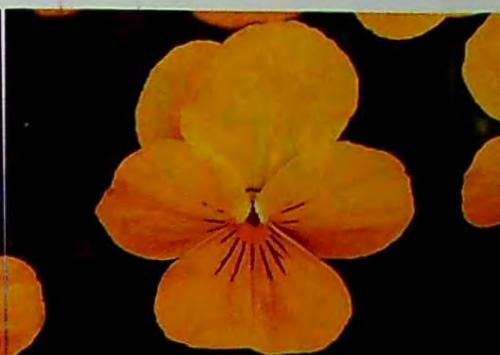
your style. your life.

We have combined multiple strands of Carolee hand-knotted gold glass pearls and chain necklaces with topaz glass stones. \$60-\$85.



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PANOLA SERIES: 'Purple With Face'



PENNY SERIES: 'Deep Blue'



PANOLA SERIES: 'XP Fire'



PANOLA SERIES: 'XP Orange Deep'



PANOLA SERIES: 'Rose Picotee'



PANOLA SERIES: 'Beaconsfield'



SORBET SERIES: 'Coconut Duet'



PENNY SERIES: 'Yellow'

A Little Southern Know-How

The Faces of Fall

October is the best time to plant pansies and violas.
Tip: Pick ones with smaller flowers—they bloom best.

BUY

Our favorites belong in the Penny, Sorbet, and Panola series. All offer prolific blooms in a wide range of colors that will brighten any garden.

PLANT

These flowers like well-drained, slightly moist soil. They are happy in pots and flowerbeds that receive four to six hours of sun daily.

FEED

Fertilize your plants regularly for continuous flowers. We like Dynamite Organic All-Purpose Fertilizer (10-2-8) to give them a good start.

GROOM

Deadheading is the term for a simple trick to encourage the growth of flowers: Remove spent blooms regularly, before they go to seed.

Stylish Gifts for Fall

Made by Southern Hands



Water Carafes

Based in Milton, West Virginia, since 1921, Blenko is the oldest American producer of mouth-blown glass, and this carafe has been its best-seller since 1938.

blenkoglass.com; \$42-\$56

Southern
Icon



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under \$50

St. Tropez Bracelet

Inspired by her mother's and grandmother's antique jewelry collections, Richmond, Virginia-based Heather Tanton uses wire, chain, and semiprecious stones in her designs. motherdaughterjewelrysite.com; \$40



GIVE BACK!

some of the proceeds go to
the Susan G. Komen
Foundation



Wren House

Created by garden designer Jon Carloftis for the nearly 200-year-old Louisville Stoneware, this charming hand-painted birdhouse will withstand a frost or freeze. louisvillestoneware.com; \$65



Monolith Lamp in Sandrift

This solid oak table lamp started out as a rough square of lumber at Sedgefield by Adams's factory in High Point, North Carolina, which began as a hobby shop in 1958. sedgefieldbyadams.com; \$387

From Virginia to Oklahoma, we've scoured our region for the best fall finds. Check out these classic and modern goods—all made right here in the South. **BY JENNIFER BERNO**

**French Damask 1970s
Vintage Wallpaper
Tissue Box Cover**

Based in Grindlers Switch, Tennessee, Fondue Vintage Homewares adds oomph to everyday items (like tissue box covers and switch plates) by decoupage them in vintage wallpapers. fonduevintage.com; \$35

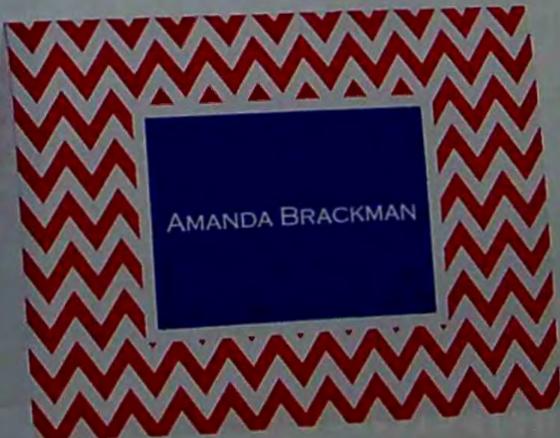


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hundreds of
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**Red Chevron
Note Cards**

Graphic, sophisticated patterns and bright, saturated colors are hallmarks of Oklahoma City's Whitney English stationery. lemontreeperie.com; \$65 for a box of 25



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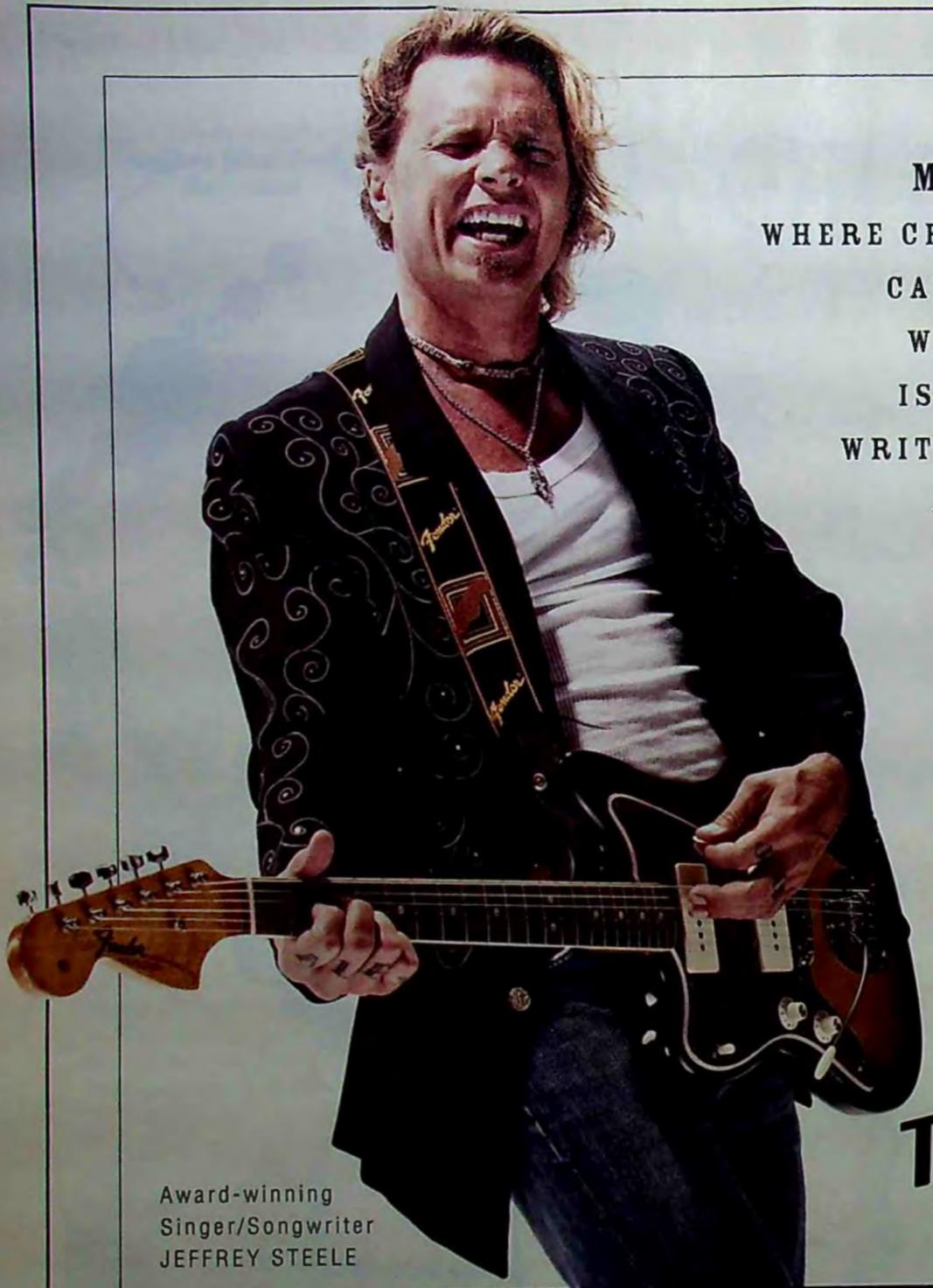
**Blue-and-Yellow
Necklace**

Richmond, Virginia-based artist Frankie Slaughter designs sculptural jewelry—using materials like kukui nuts and leather—inspired by the decade she spent living in Asia. frankieslaughter.com; \$139



Soaps With Spirit

Working from her family's dairy barn in the Appalachian foothills of Tennessee, Good Fortune's Jennifer Jack packages her all-natural soaps with inspirational gift cards. goodfortunesoap.com; \$7



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Gaylord Opryland Resort
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presents *Little House on the
Prairie*
Tennessee Performing Arts Center
October 27-November 1

**NHL Nashville Predators vs.
Chicago Blackhawks**
Sommet Center
October 29

**NFL Tennessee Titans vs.
Jacksonville Jaguars**
LP Field
November 1

Leonard Cohen
Tennessee Performing Arts Center
November 5

The 43rd Annual CMA Awards
Sommet Center
November 11

Miley Cyrus
Sommet Center
November 25

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*Travel

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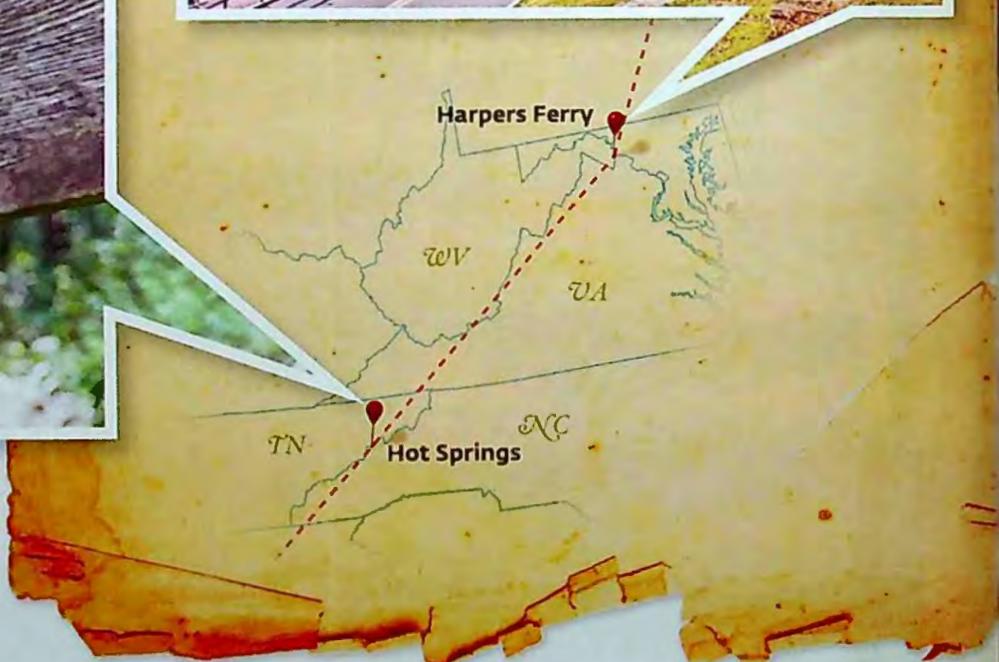
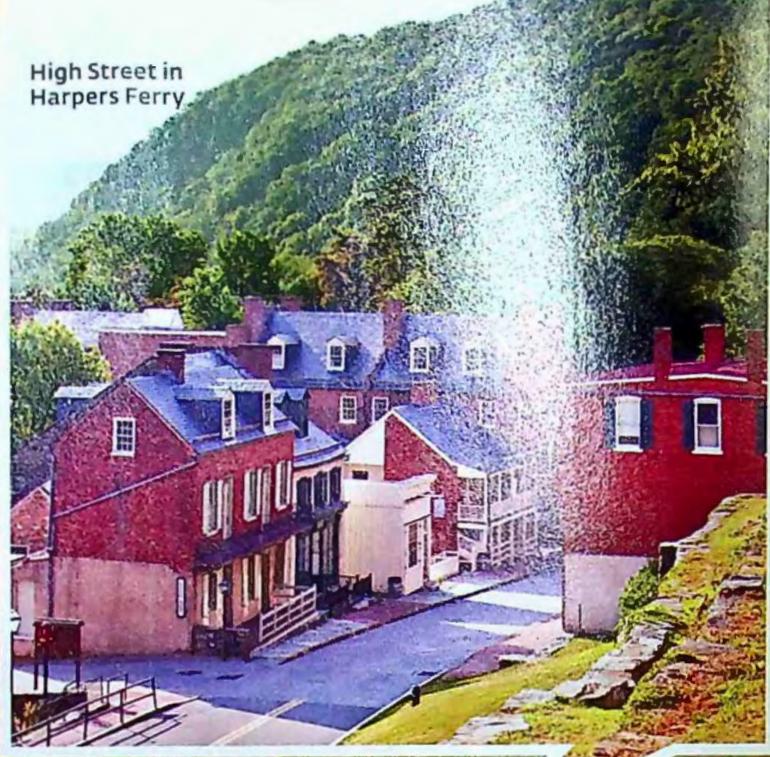
*Seven-foot-long
flying fish light
San Antonio*

The Flying Fish of the River Walk

Donald Lipski's F.I.S.H., an art installation featuring 25 glowing sunfish suspended over the San Antonio River Walk, is part of an ongoing 13-mile expansion of the fabled watery thoroughfare. Breathtaking.

High Street in
Harpers Ferry

Hot Springs ahead:
the official trail sign



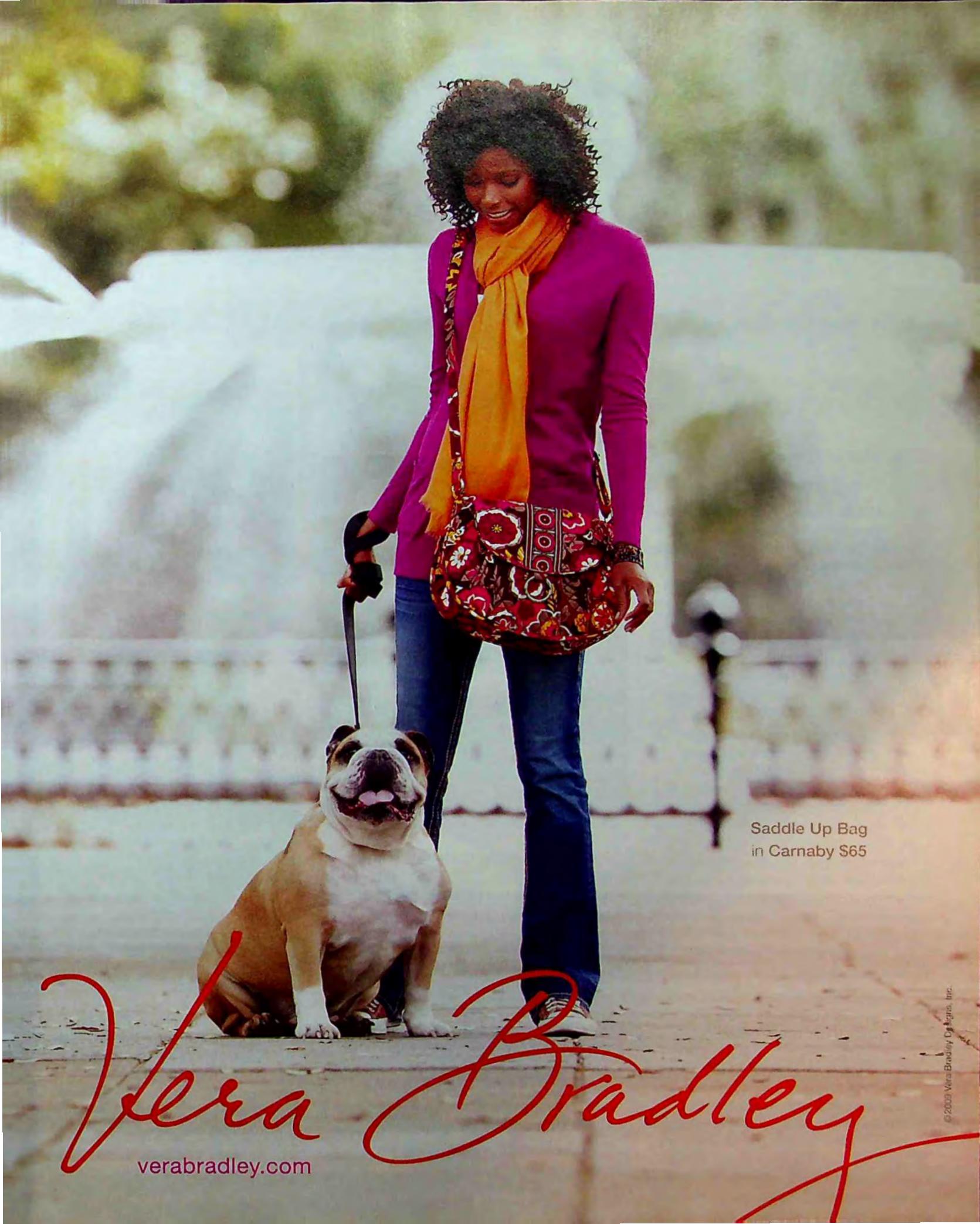
A Tale of Two Trail Towns

The Appalachian Trail runs up mountains, down valleys—and through Harpers Ferry, West Virginia, and Hot Springs, North Carolina. Your “hike”? As easy as a spot of shopping.

BY TANNER C. LATHAM,
ANNETTE THOMPSON

Not a rugged, get-dusty, hiking-boot kind of gal? Then conquer the Appalachian Trail (aka “The AT”) while you shop for hand-thrown pots and silver jewelry, eat fluffy biscuit breakfasts, learn Civil War history, or watch a river ripple by. It all counts as being on the official trail. The reason: Harpers Ferry, West Virginia, and Hot Springs, North Carolina—two of our favorite Southern towns—sit along the natural route of the nation’s most famous footpath. They serve as an oasis of activity for hearty souls who hike the trail’s 2,175 miles from Georgia to Maine—and for the rest of us who love autumn with a side of bronze and russet leaves.

We’ve added some hikes with the payback of postcard-quality views. So go ahead and buy one of those Appalachian Trail patches you see in the outfitter shops. You deserve it.

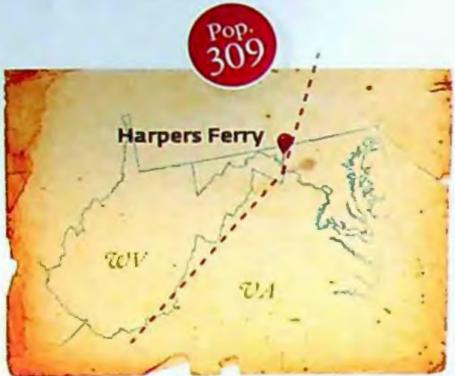


Saddle Up Bag
in Carnaby \$65

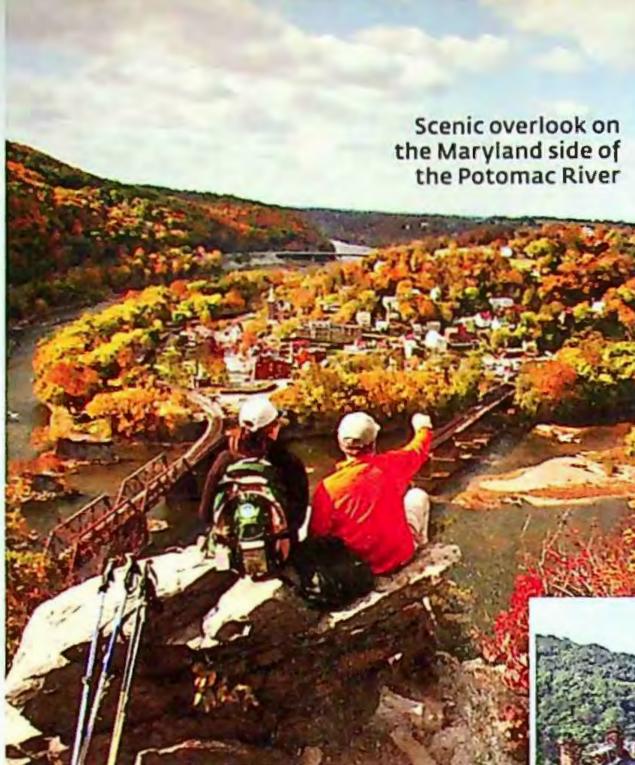
Vera Bradley

verabradley.com

Trail Town #1 Harpers Ferry West Virginia



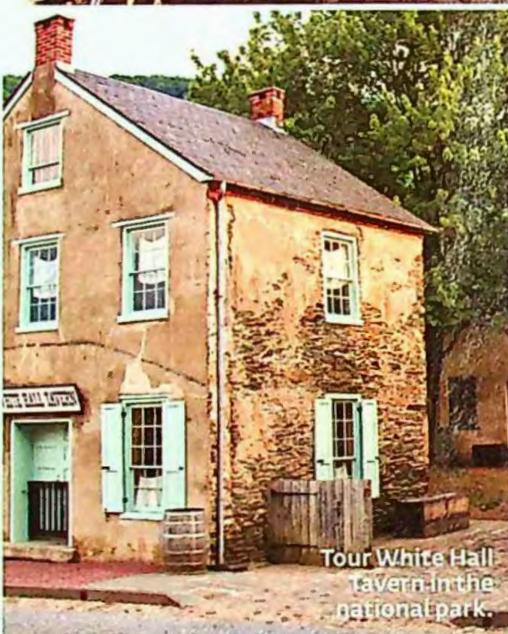
- LOCATION:** 1 hour, 20 minutes northwest of Washington, D.C., 25 minutes southwest of Frederick, Maryland. The Shenandoah and Potomac Rivers meet here.
- WHAT IT IS:** Known as the "psychological half-way point" of the AT and site of abolitionist John Brown's 1859 raid, Harpers Ferry features billy goat-steep streets with tricky follow-the-leader narrow sidewalks, and pre-Civil War-era buildings of brick and local stone. Part of the town is a national park.
- BEST HANGOUT:** **Hiker's lounge** in the Appalachian Trail Conservancy headquarters at the top of Washington Street. Scan the through-hiker register for comments like: "Happy to have made it here...many miles to go and, with luck, many more pizzas."
- PHOTO LOVERS' VIEW:** **Jefferson's Rock overlook**, atop the town, where the AT first curlicues into West Virginia before heading down the sidewalk and across the Potomac into Maryland. Thomas Jefferson stood here in 1783.
- LOCAL TO KNOW:** **Laura Lee Clark** at The Outfitter at Harpers Ferry. Here you can buy tees that read "Appalachian Trail: Like Hiking Everest 17 Times," and books—from birding to Thoreau. Ask Laura about the trail and hiker tales.
- SHOPPING:** **Westwind Potters** for grapevine/rainwater-dyed baskets, pottery from 28 states, and stained glass quilt-pattern sun catchers; **Aunt Irene's**



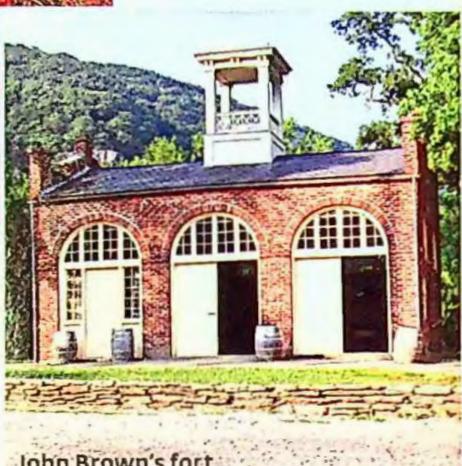
Scenic overlook on the Maryland side of the Potomac River



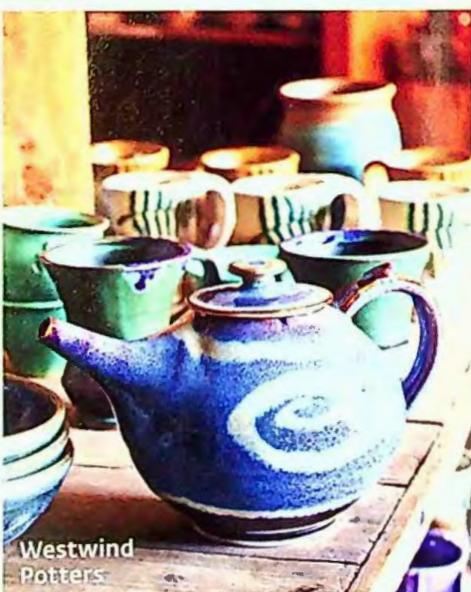
Aunt Irene's Sweets-n-Treats



Tour White Hall Tavern in the national park.



John Brown's fort



Westwind Potters

Sweets-n-Treats for Golden Mile Munch and fudge.

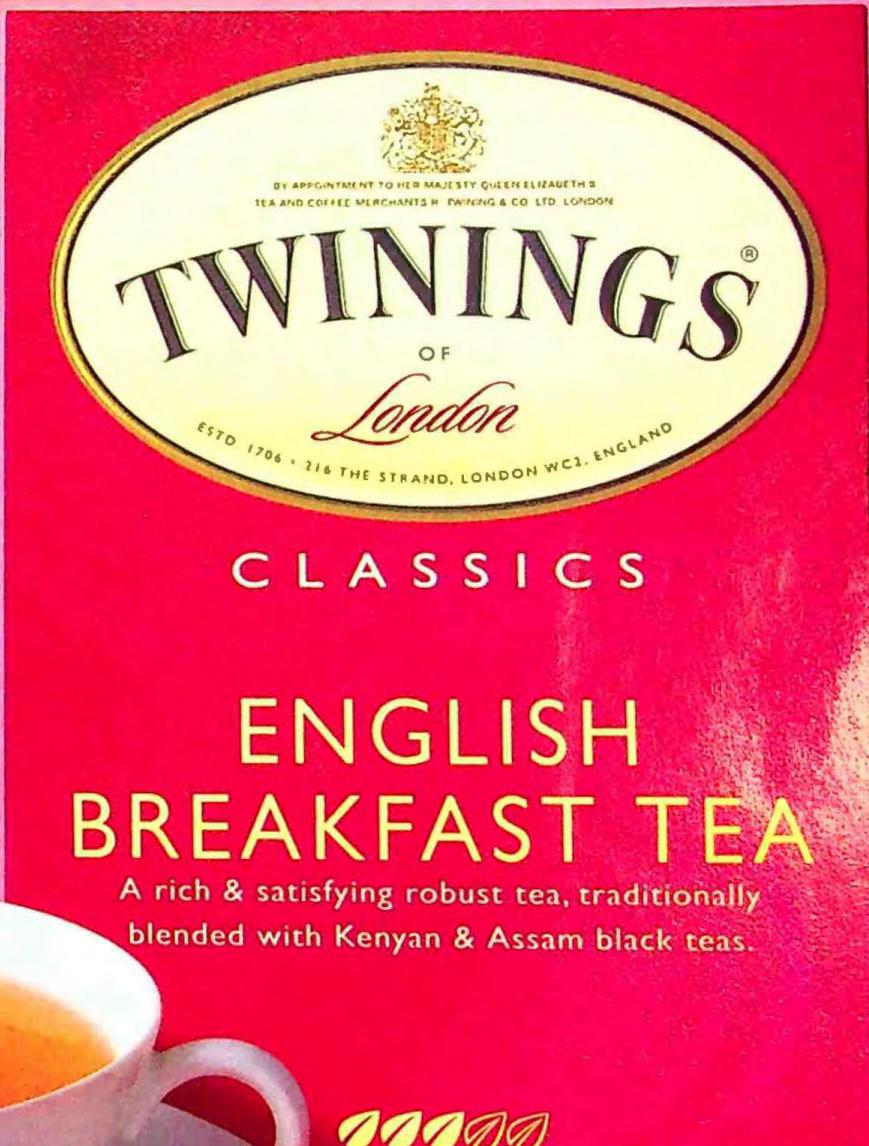
- JOHN BROWN 150TH ANNIVERSARY ACTIVITIES:** The **October 16-18 weekend** commemorates John Brown's 1859 raid on the U.S. Armory here with music, living history, drama, and youth programs. Mr. Lincoln Returns to Harpers Ferry, **October 3**; John Brown's legacy, **October 10-11**; and light artillery demonstrations, **October 31-November 1**.
- TIP:** Leave your car at the National Park Service lots (look for signs) and ride the bus into town.
- BEST LOCAL APPALACHIAN TRAIL HIKE:** **C&O Canal**. Hike as far as you

want before heading back, it's easy. Starting point: Across the Potomac from Harpers Ferry via the footbridge at the confluence of the Shenandoah and Potomac Rivers. The hike itself: Follows the 1800s towpath along the Potomac—so flat you'll see moms pushing baby strollers.

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classics

greens

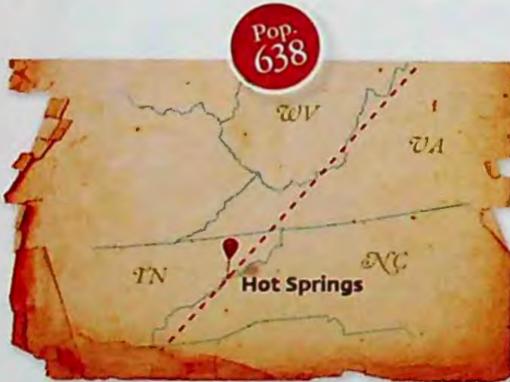
herbals

flavoureds

origins



Trail Town #2 Hot Springs North Carolina



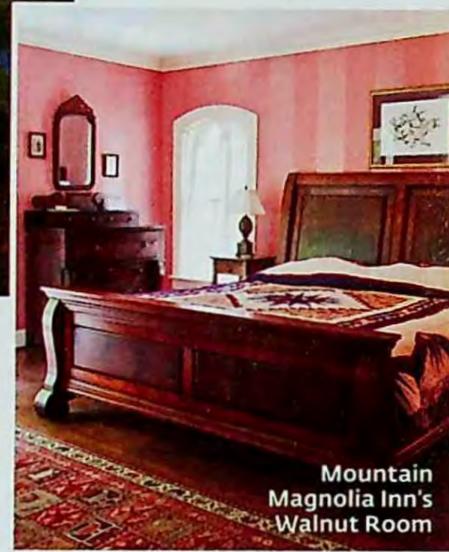
- LOCATION:** Less than an hour northwest of Asheville and 280 miles north of the AT's beginning.
- WHAT IT IS:** The first official town for north-bound hikers, Hot Springs is sleepy yet welcoming in a cozy valley by the French Broad River. It offers a hot tub-and-massage culture, playing on the

namesake bubbling hot springs. The AT marches straight down Bridge Street and back up the mountainside.

ONE-STOP SHOP: Bluff Mountain Outfitters for Ben & Jerry options, organic everything, advice on numerous day hikes, and the original "I Hiked the Entire [Width of] the Appalachian Trail" tees.

WHERE TO STAY: Mountain Magnolia Inn and Retreat, a Victorian home turned bed-and-breakfast—with glowing fireplace, hammocks on the grounds hugged by color-confetti mountains, and five-course dinners (\$50) featuring fall favorites.

LOCAL TO KNOW: Genia Peterson, Smoky Mountain Diner owner, trail veteran (850 miles so far; trail name: Biscuit). Her iron-skillet breakfast, only



\$7.99, comes with hash browns, eggs, vegetables, and sausage smothered with Cheddar—and a heap of lore. Her dream: to complete the trail with her grandson.

• HOW TO EXPERIENCE THE WATERS:

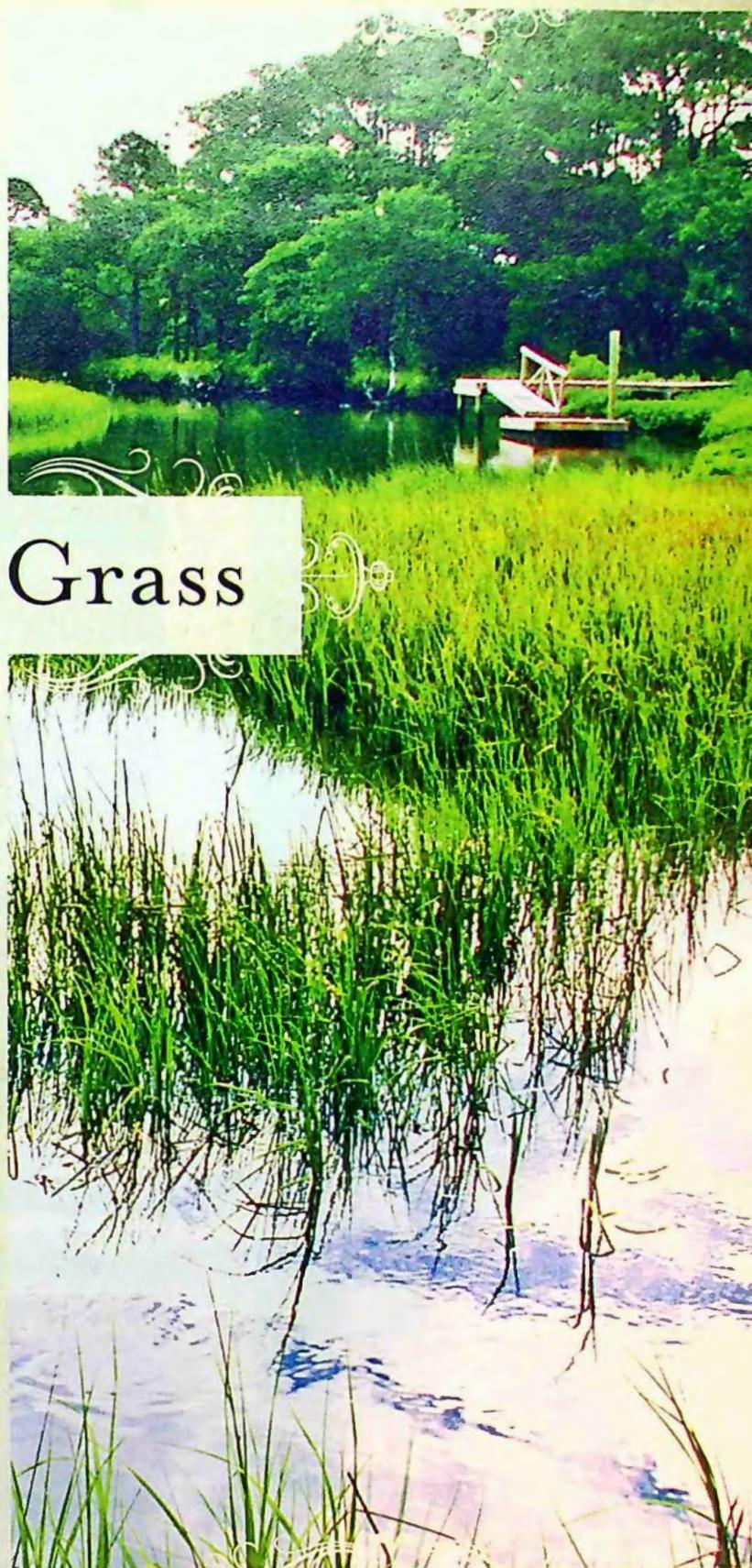
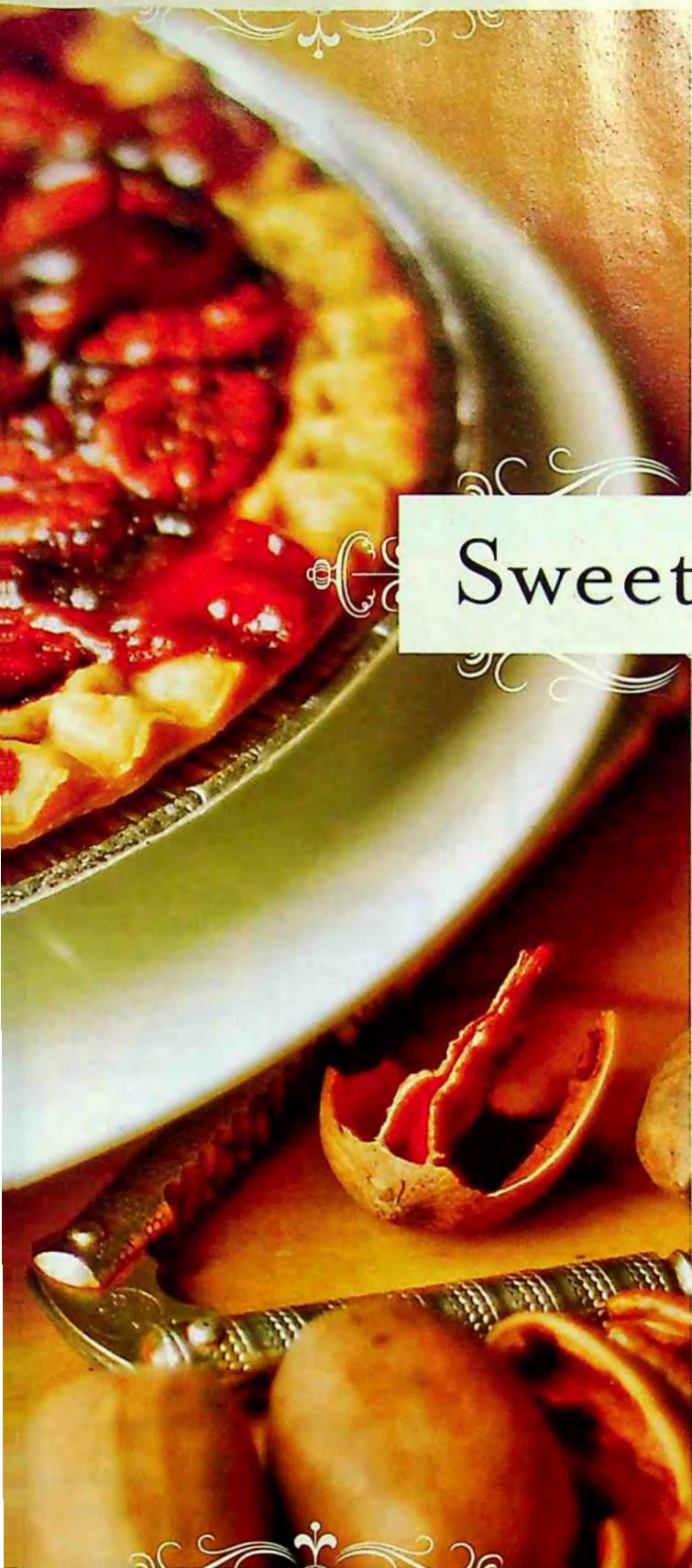
Hot tubs-by-the-hour with steamy spring waters day and night (last tub on Saturday, for \$30 a couple, is at midnight) at **Hot Springs Resort & Spa**.

• PHOTO LOVERS' VIEW: Max Patch, a big, grassy bald with 360°-view of the Great Smoky Mountains (see "Other Hikes" on page 28). "You expect Julie Andrews to come running across, singing 'The Sound of Music,'" says Wayne Crosby from Bluff Mountain Outfitters.

• TRAILHEAD: Just off Silvermine Road on the eastern edge of downtown.

• GOOGLE KEYWORDS SEARCH: Lover's Leap Loop Hot Springs

• THE HIKE: A flat walk by the French Broad River leads to steep switchbacks culminating in rock outcroppings offering overlooks of Hot Springs and the river.



Sweet Grass

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Travel

Two Trail Towns

Other Hikes We Love

From easy to strenuous, try these hikes to bolster your own bragging rights on the AT.

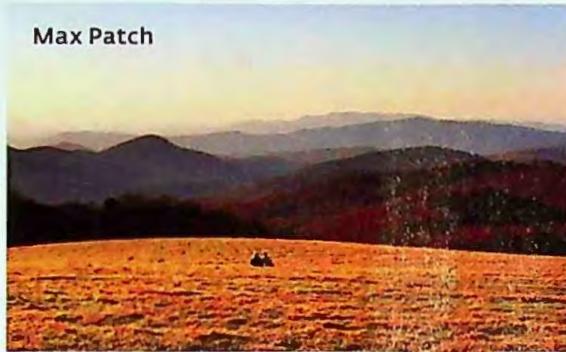
	ALL NEW CHEVY EQUINOX	2009 HONDA CR-V	2009 TOYOTA RAV4	2009 FORD ESCAPE HYBRID
HIGHWAY FUEL ECONOMY ¹	32 MPG	27 MPG	28 MPG	31 MPG
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ONSTAR ² w/AUTOMATIC CRASH RESPONSE ³ (1 YR)	X			
6 AIR BAGS STANDARD ⁴	X	X	X	X
REAR SEAT LEGROOM	39.9"	38.5"	38.3"	35.6"
AVAILABLE POWER LIFTGATE	X			
AVAILABLE REAR SEAT DUAL DVD SCREENS	X			X



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Max Patch



GEORGIA

DISTANCE
5.5 MILES

DIFFICULTY



Tesnatee Gap to Neels Gap:

about 20 miles from Dahlonega off State 348 (exit for U.S. 19).

The hike: Walk south over Cowrock and Levelland Mountains, with

views of Yonah Mountain's sheer rock face. It's rugged and takes a half-day. Inquire at Mountain Crossings at Walasi-Yi (U.S. 19 south of Vogel State Park) about rides to trailhead.

N. CAROLINA

DISTANCE
2 MILES

DIFFICULTY



Max Patch Loop:

18 miles south of Hot Springs. Follow State 209, turning right after 7.3 miles onto State 1175. After 5.3 miles, go right on State 1181

for another 2 miles. At the top of the mountain, turn right onto State 1182 for Max Patch parking (3 miles ahead).

The hike: Follow path to the top where it meets the AT—elevation 4,600+ feet.

TENNESSEE

DISTANCE
12.5 MILES

DIFFICULTY



The hike: Follow Anthony Creek Trail at Cades Cove up to the AT. The mountaintop's two fields offer stunning vistas. Great overnighter (register with the National Park Service in Cades Cove).

Hawksbill Summit Trail:

Start at Skyline Drive milepost 45.6 in Shenandoah National Park.

Google keywords search: Hawksbill Loop Trail

VIRGINIA

DISTANCE
2.9 MILES

DIFFICULTY



The hike: Climb through a balsam and spruce forest that starts and ends at Skyline Drive and winds past a stone-walled overlook at the summit. A moderate hike with a photo-op payoff. *



READ ANNETTE THOMPSON'S ACCOUNT OF HER APPALACHIAN TRAIL JOURNEY
AND TELL US YOUR FAVORITE TRAIL SPOTS: southernliving.com/october2009

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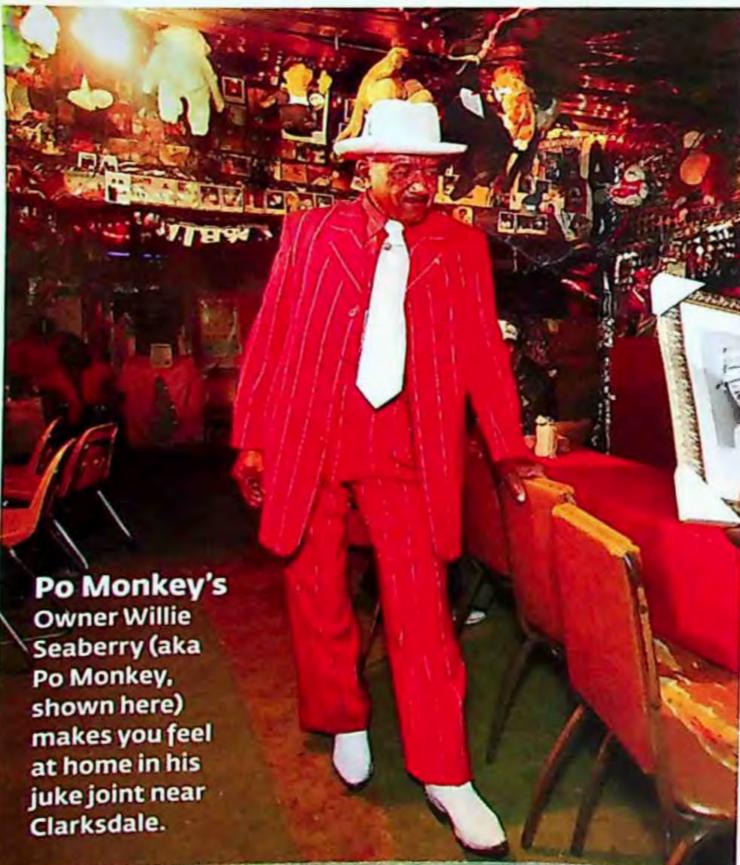
Travel

Great Southern Drives Delta Blues Highway

Journey from Memphis to Merigold, Mississippi, for juke joints, hot tamales, and Morgan Freeman at the crossroads.

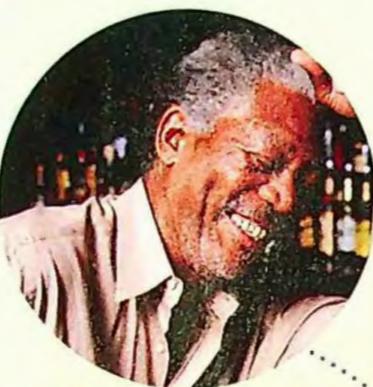
BY FARRAH AUSTIN

The soul of the Blues Highway—which follows the Mississippi River from Tennessee to the Gulf of Mexico—lies along the blacktops that connect Memphis, Tunica, Clarksdale, Mound Bayou, and Merigold. These are the places where the blues was born—and where you'll find down-home restaurants, back-to-basics lodgings, one-of-a-kind shops, and (of course) blues clubs. Follow our map to this trip along a river filled with history, mystery, and—most of all—music.



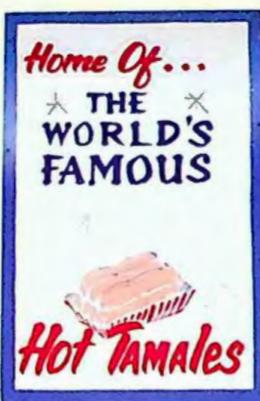
Itta Bena

After you've hit Beale Street, head to this speakeasy-inspired restaurant above B.B. King's Blues Club. It's more upscale than down-home but worth a stop for the Blues Berry Martini.



Ground Zero Blues Club

Mississippi native Morgan Freeman owns this modern version of a classic juke joint. The crew serves up catfish BLTs by day and live blues by night.



Hicks Variety Foods

Ring the buzzer (or just open the front door) for entry into Hicks—a no-nonsense place where you can get a dozen hot tamales ("Beef ONLY," the menu says) for \$8.97.

Mississippi River

CLARKSDALE

278

END
MERIGOLD

START HERE
MEMPHIS

TRIP
TIME
2 FULL
DAYS

Arkansas

Tennessee

Mississippi

61

TUNICA



Shack Up Inn

You won't find a more authentic Delta stay than in these sparsely furnished sharecropper shacks in Clarksdale. Think bottle trees in the yards, Baptist church fans on the walls, Mardi Gras beads wrapped around old jugs, and six-packs left in the fridge.



Peter's Pottery

The three Woods brothers apprenticed under Mississippi master potter Lee McCarty before going out on their own. They use local clays and handmade glazes for their earth-tone rabbits, ducks, candlesticks, and crosses. *



The Hollywood Cafe

Housed in an 83-year-old commissary, this spot serves Tunica-raised catfish and claims to have invented the fried pickle.

Where to find our favorites

GROUND ZERO BLUES CLUB

0 Blues Alley, Clarksdale; (662) 621-9009. Live music until 11 p.m. Wednesday-Saturday and until 1 a.m. Friday-Saturday. Visit groundzerobluesclub.com for a schedule of musicians.

HICKS VARIETY FOODS

305 South State Street, Clarksdale; (662) 624-9887. If you don't like tamales, try the barbecue ribs and sandwiches. Visit hickstamales.com.

THE HOLLYWOOD CAFE

1585 Old Commerce Road, Robinsonville; (662) 363-1225. Watch a video about the restaurant and see a menu at thehollywoodcafe.com.

ITTA BENA

145 Beale Street, Memphis; (901) 578-3031. See who's playing and what's cooking at ittabenamemphis.com.

PETER'S POTTERY

301 Fortune Avenue, Mound Bayou; (662) 741-2283. Prices range from \$15 to \$500. Visit peters-pottery.net.

PO MONKEY'S

Just outside of Merigold. There isn't a phone number, a Web site, or a road marker. Just head south down State 61 from Clarksdale, and turn right at the Pemble Farms sign. Take the immediate left fork onto a gravel road, and go about 1 mile; Po Monkey's is on the left.

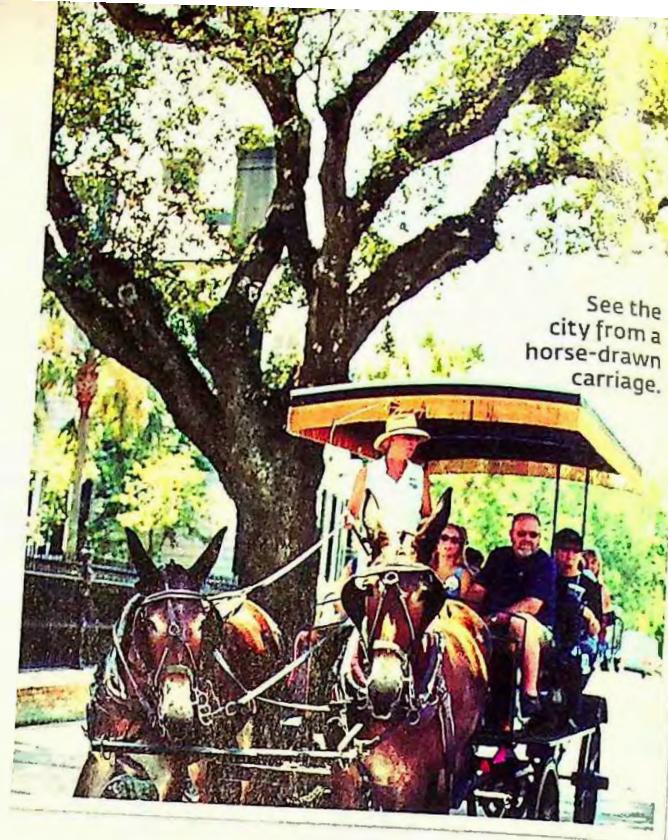
SHACK UP INN

001 Commissary Circle, Clarksdale; (662) 624-8329. Room rates start at \$60. Visit shackupinn.com for availability and reservations.

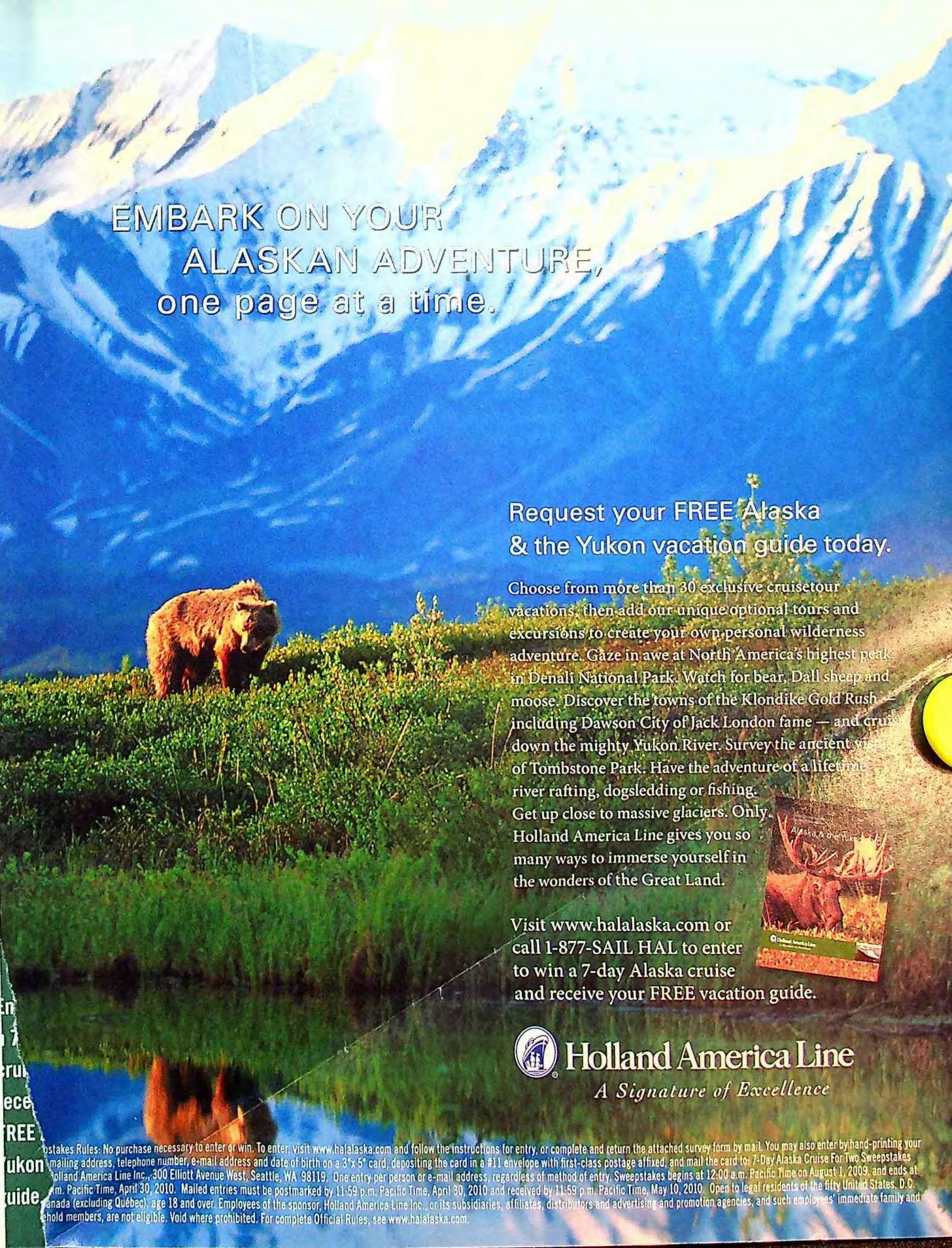
The Winners: Charleston's Top 5 City Tours

We went on 19 tours—that's a lot of Charleston—and then worked up this list of the 5 best ways to explore historic downtown.

BY JENNIFER V. COLE



TOUR COMPANY	WHO IT'S FOR	WHY WE PICKED IT	SOUTHERN LIVING TIP
Palmetto Carriage Works carriagetour.com or (843) 723-8145; \$20	First-time visitors who want a 101 overview of downtown Charleston—or anyone looking for a refresher course.	After we tried every carriage company in town, Palmetto stood out for its guides' wit and historic accuracy.	Palmetto offers free downtown parking. Take advantage of it: Arrive early and wander around the Market.
Culinary Tours of Charleston culinarytoursofcharleston.com or (843) 722-8687; \$42	Food Network addicts who dream of going behind-the-scenes and want to sample the dishes on <i>Iron Chef</i> .	The 2½-hour overview of Lowcountry dining combines tastings and chats with some of the city's top chefs.	The Chef's Kitchen Tour is given Friday mornings. Plan it as a weekend kick-off—it may inspire a reservation.
Tommy Dew's Walking History Tour onthemarkettours.com or (843) 853-8687; \$20	History buffs who prefer edu-tainment over lectures. Get some exercise and make your history professor proud.	Tommy's uniquely Southern view: "It's called the War Between the States; there was nothing civil about it."	If you can't join Tommy live (the tour regularly sells out), download his "Charleston City Slicker" iPhone app (\$10).
Chai Y'all Tours with Janice Kahn (843) 556-0664; call for prices (two-person minimum)	Those who don't know a shiksa from a yenta. Or those who want an immersion in local Jewish heritage.	Janice offers visits to such sites as Beth Elohim, the oldest synagogue in continuous use in the country.	Talk to Janice beforehand about your specific interests. Her shtick is all about tailoring stops to your whims.
Gullah Tours with Alphonso Brown gullahtours.com or (843) 763-7551; \$18	Anyone who's interested in the African American perspective and a snapshot view of the Gullah culture.	Because Alphonso grew up in the Gullah community, he provides an invaluable insider's perspective.	Have cash ready to purchase samples of ironwork by the late renowned Gullah blacksmith Philip Simmons. *



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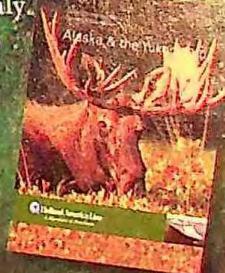
Choose from more than 30 exclusive cruisetour vacations, then add our unique optional tours and excursions to create your own personal wilderness adventure. Gaze in awe at North America's highest peak in Denali National Park. Watch for bear, Dall sheep and moose. Discover the towns of the Klondike Gold Rush — including Dawson City of Jack London fame — and cruise down the mighty Yukon River. Survey the ancient wonders of Tombstone Park. Have the adventure of a lifetime — river rafting, dogsledding or fishing. Get up close to massive glaciers. Only Holland America Line gives you so many ways to immerse yourself in the wonders of the Great Land.

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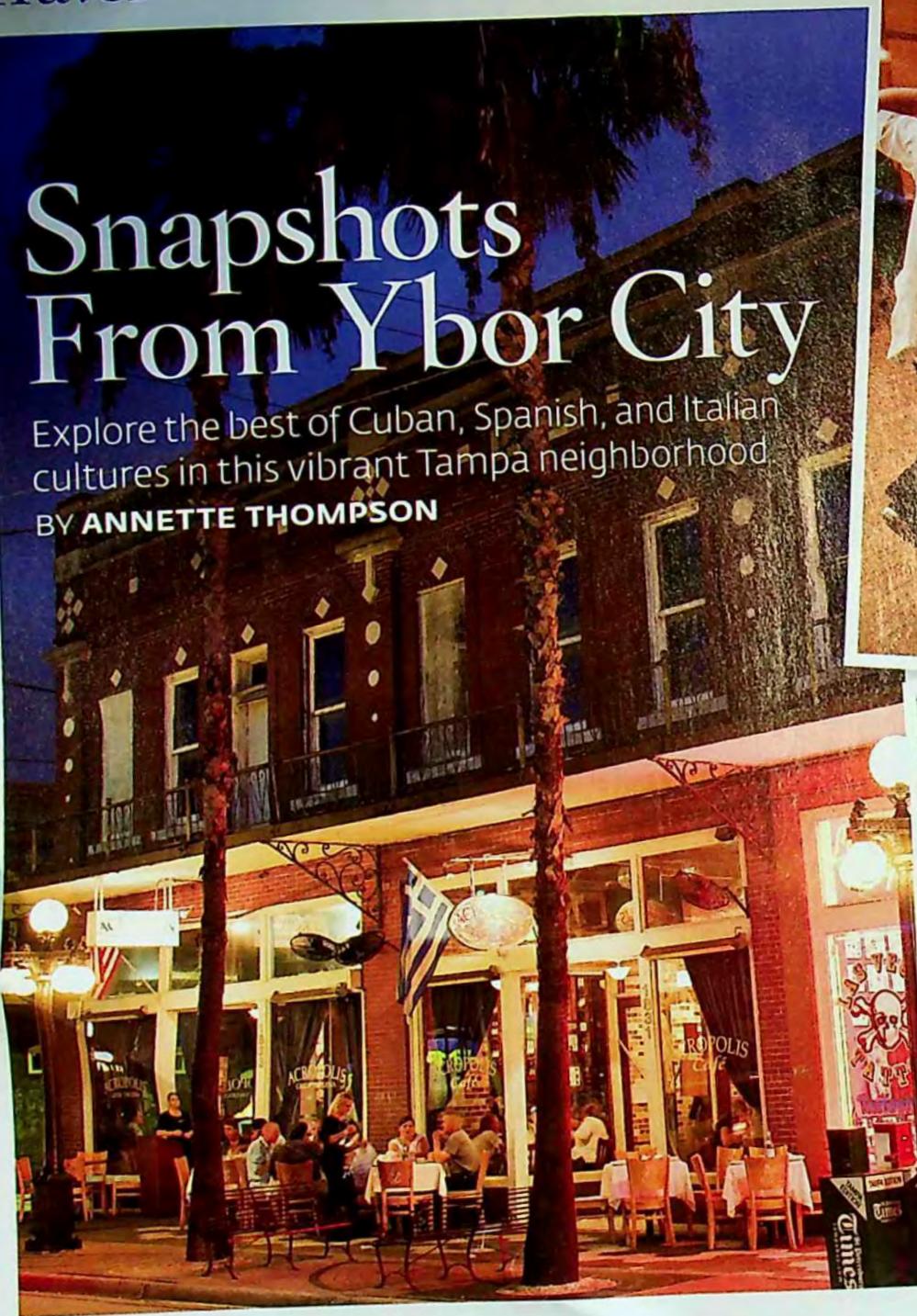


Contest Rules: No purchase necessary to enter or win. To enter, visit www.halalaska.com and follow the instructions for entry, or complete and return the attached survey form by mail. You may also enter by hand-printing your mailing address, telephone number, e-mail address and date of birth on a 3" x 5" card, depositing the card in a #11 envelope with first-class postage affixed, and mail the card to: 7-Day Alaska Cruise For Two Sweepstakes, Holland America Line Inc., 300 Elliott Avenue West, Seattle, WA 98119. One entry per person or e-mail address, regardless of method of entry. Sweepstakes begins at 12:00 a.m. Pacific Time on August 1, 2009, and ends at 11:59 p.m. Pacific Time, April 30, 2010. Mailed entries must be postmarked by 11:59 p.m. Pacific Time, April 30, 2010 and received by 11:59 p.m. Pacific Time, May 10, 2010. Open to legal residents of the fifty United States, D.C. and Canada (excluding Québec), age 18 and over. Employees of the sponsor, Holland America Line Inc., or its subsidiaries, affiliates, distributors and advertising and promotion agencies, and such employees' immediate family and household members, are not eligible. Void where prohibited. For complete Official Rules, see www.halalaska.com.

Snapshots From Ybor City

Explore the best of Cuban, Spanish, and Italian cultures in this vibrant Tampa neighborhood.

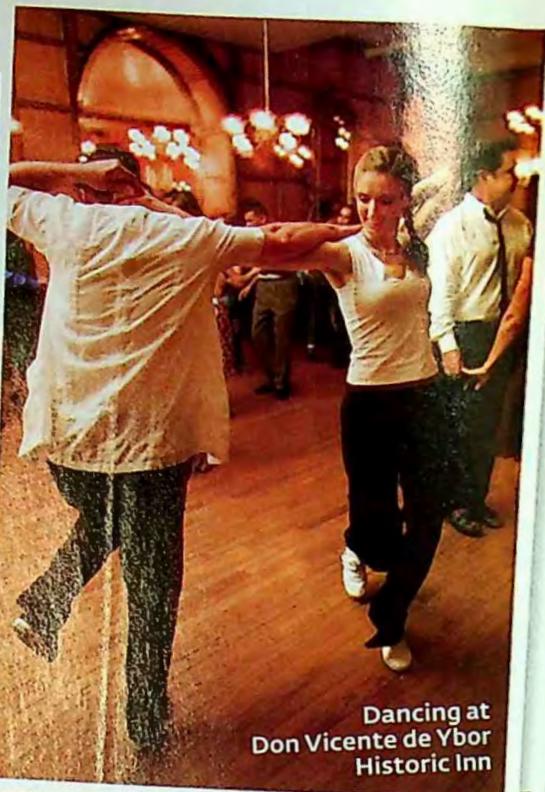
BY ANNETTE THOMPSON



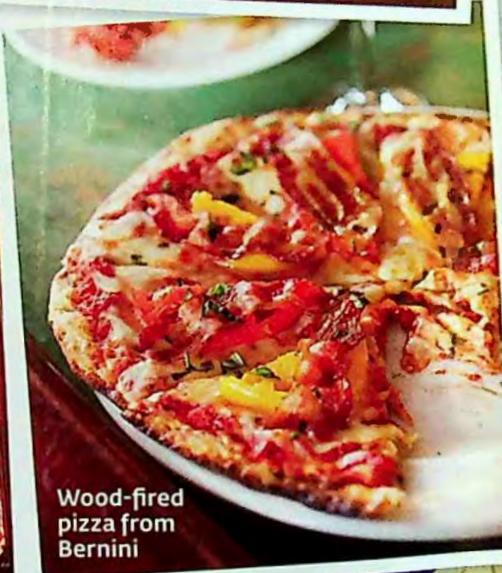
Tampa's Historic Latin Quarter—Ybor City—teems with ethnic restaurants, clubs, and cigar shops on avenues edged by wrought-iron balconies and palm trees. The community has been home to generations of Spanish, Italian, and Cuban immigrants. They first came in the 1880s to roll cigars and make their homes on narrow brick streets; they've

since built one of the South's most fascinating multicultural neighborhoods.

Stroll along La Séptima (Seventh Avenue), past old storefronts, homes, and factories that emit heady aromas of roasting coffee, baking bread, and cigars. The sights, smells, and tastes all reflect a small neighborhood with a global flair. Here are our picks for the best spots to visit in this one-of-a-kind place.



Dancing at
Don Vicente de Ybor
Historic Inn



Wood-fired
pizza from
Bernini



Painted tile at
The Columbia,
the oldest eatery
in Florida



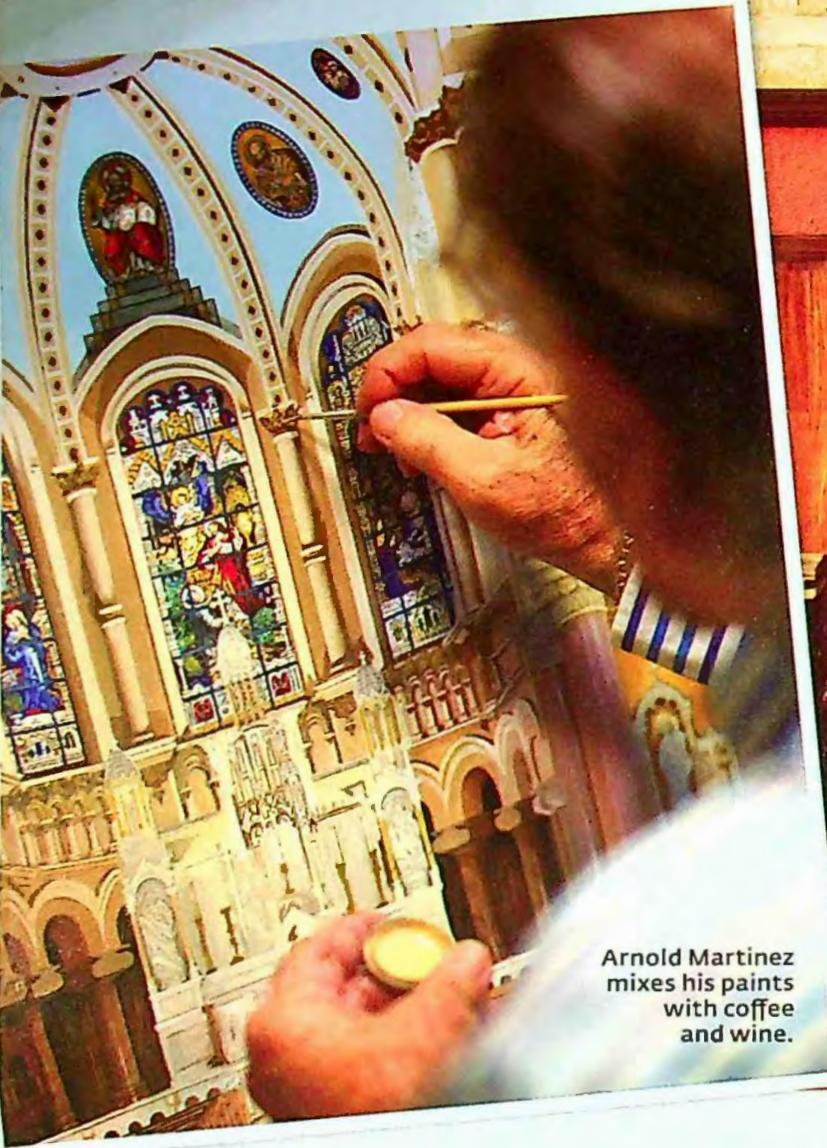
TURN THE PAGE



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Travel



Arnold Martinez mixes his paints with coffee and wine.

★ Best Cuban Sandwiches:

Like the traditional *mixtos* made in Havana and Miami, these feature Cuban roast pork and Spanish Serrano ham. The neighborhood's Italians added Genoa salami, making the sandwich an emblem of the cultures here. Topped with Swiss cheese, pickle, and mustard, the treat is toasted on a hot press called a *plancha*. Three of the best are all on Seventh Avenue: La Tropicana Café (1822 East Seventh Avenue); Gaspar's Grotto (1805 East Seventh Avenue); and The Columbia (2117 East Seventh Avenue). Another good choice is La Segunda Central Bakery (2512 North 15th Street).

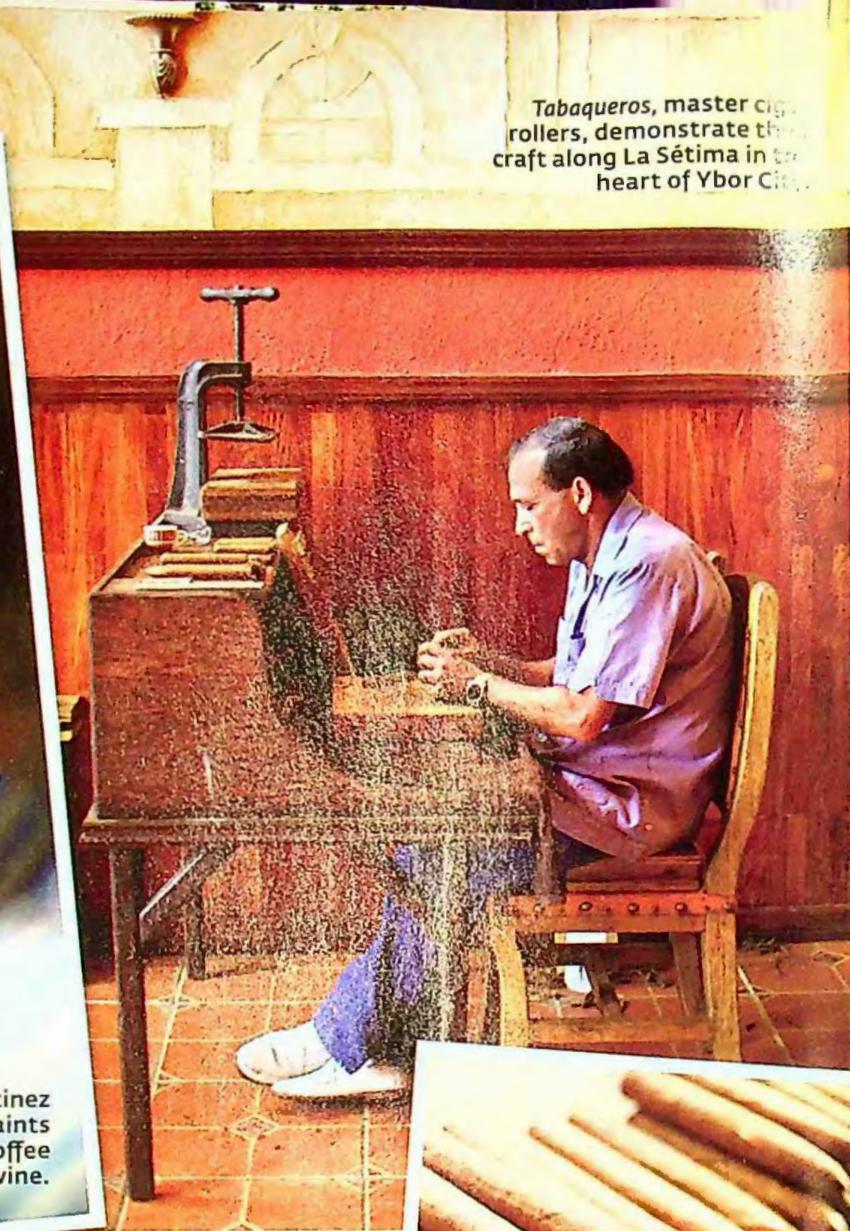
★ Best Spanish Restaurant:

The elaborate hand-painted tiles give an old-world feel to The Columbia, the

oldest restaurant in Florida. Run by the fourth and fifth generations of the Gonzmart family, the restaurant serves up Spanish specialties such as Paella Campesina and flan.

★ Best Place To See Local Art:

You can watch the self-taught Arnold Martinez at his studio, located in a restored *casita* (1909 North 19th Street). This is where he makes his own paint from tobacco, Cuban coffee, and wine; he has used tobacco paint to depict a cigar factory and private-label wine from The Columbia for a portrait of the restaurant's owners. For a canvas depicting Sacred Heart Catholic Church, Arnold wanted to use holy water to mix paint. The Fathers at Sacred Heart politely refused. His prints start at \$5 and originals from \$10,000.

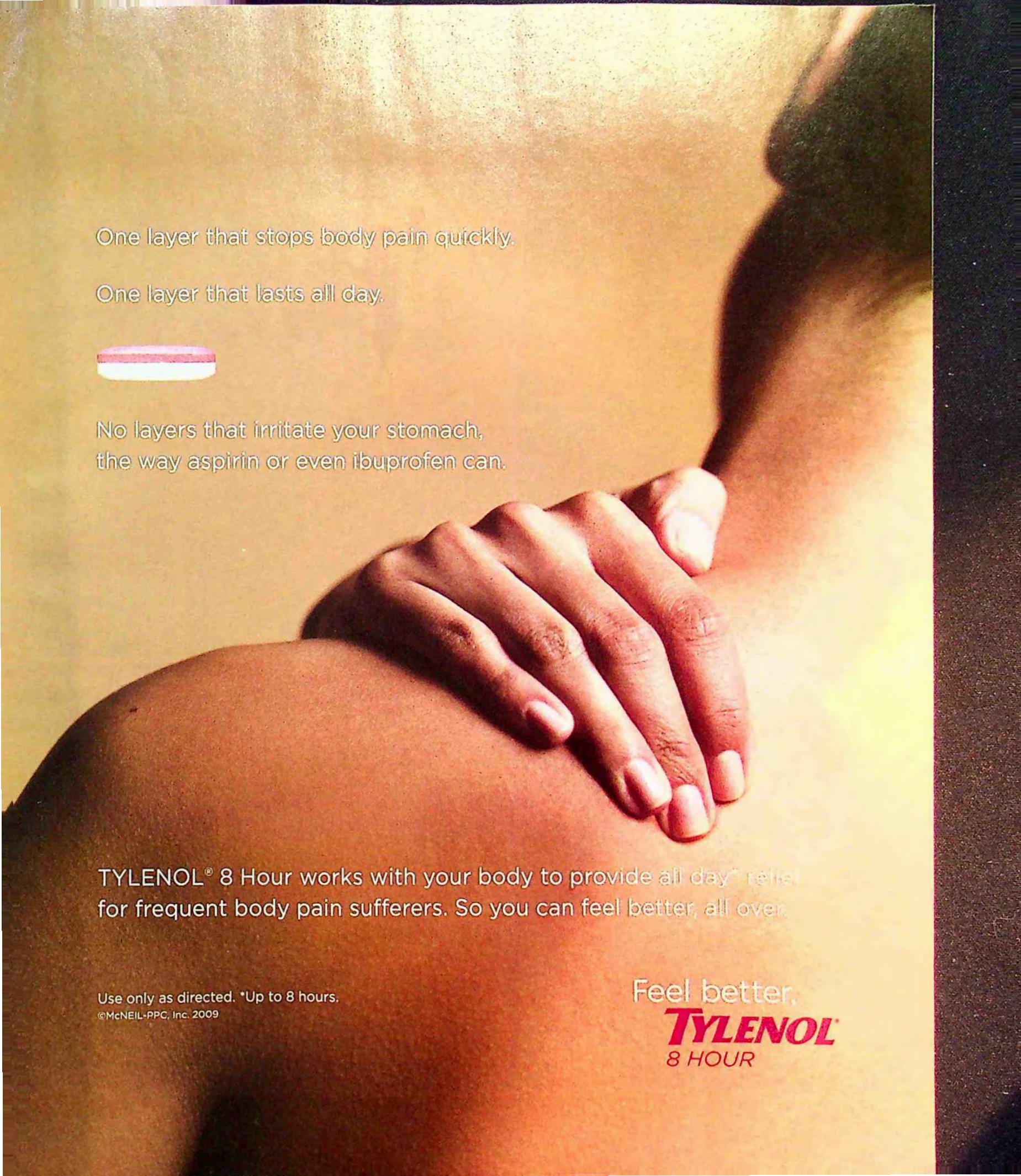


Tabaqueros, master cigar rollers, demonstrate their craft along La Séptima in the heart of Ybor City.



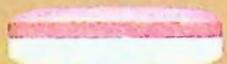
Fresh-rolled cigars for sale

★ Best Cigar Shop: In the 1920s, Ybor produced 700 million cigars a year. That number has dropped dramatically, but small cigar-making operations continue to spring up in Ybor. Master rollers, called *tabaqueros*, demonstrate their craft in doorways and windows along La Séptima. You can stop to watch or buy (cigars start at about \$5 each). One operation, La Herencia de Cuba (1817 East Seventh Avenue), is still family-run by Roberto Ramirez, ranked as one of the top 10 rollers in the world. ramirezcigars.com.



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BELOW: Bernini serves Italian fare in a historic building.



Built in 1895, the Don Vicente de Ybor Historic Inn is now a boutique hotel.

★ Best Italian Food: Two restaurants best embody Ybor's Italian spirit. Bernini (1702 East Seventh Avenue), located in the former Bank of Ybor, includes a second-story dining room with the bank's vault still intact. The restaurant serves affordable Italian fare such as wood-fired pizzas and linguine with clams, pancetta, roasted fennel, and basil. Across the street, La Terrazza (1727 East Seventh Avenue), specializing in seafood and veal dishes, sets a white-tablecloth atmosphere.

★ Best Place To Dance:

The lobby of the Don Vicente de Ybor Historic Inn (1915 Avenida Republica de Cuba) hosts a dancing party on Tuesday nights. The flamenco shows for diners at The Columbia restaurant (\$6) are a perfect introduction to Latin dancing.

★ Best Historic Building:

The Don Vicente de Ybor Historic Inn offers 14 guest rooms and two suites in an architectural dream. The 114-year-old boutique hotel features parquet floors, canopy beds, and wrought-iron balconies. You don't have to stay here to appreciate the atmosphere, but if you do, the rates start at \$139. donvicenteinn.com or (813) 241-4545.

★ Best Old-World Bakery:

In Ybor's heyday, the town's only bakery delivered Cuban bread to homes, spearing loaves on long nails posted by front doors. Today, the 95-year-old La Segunda Central Bakery bakes more than 6,000 of the 3-foot-long loaves daily. A piece of palmetto frond carefully placed atop each loaf causes the cracker-crisp thin crust to split during baking.*

When You Go

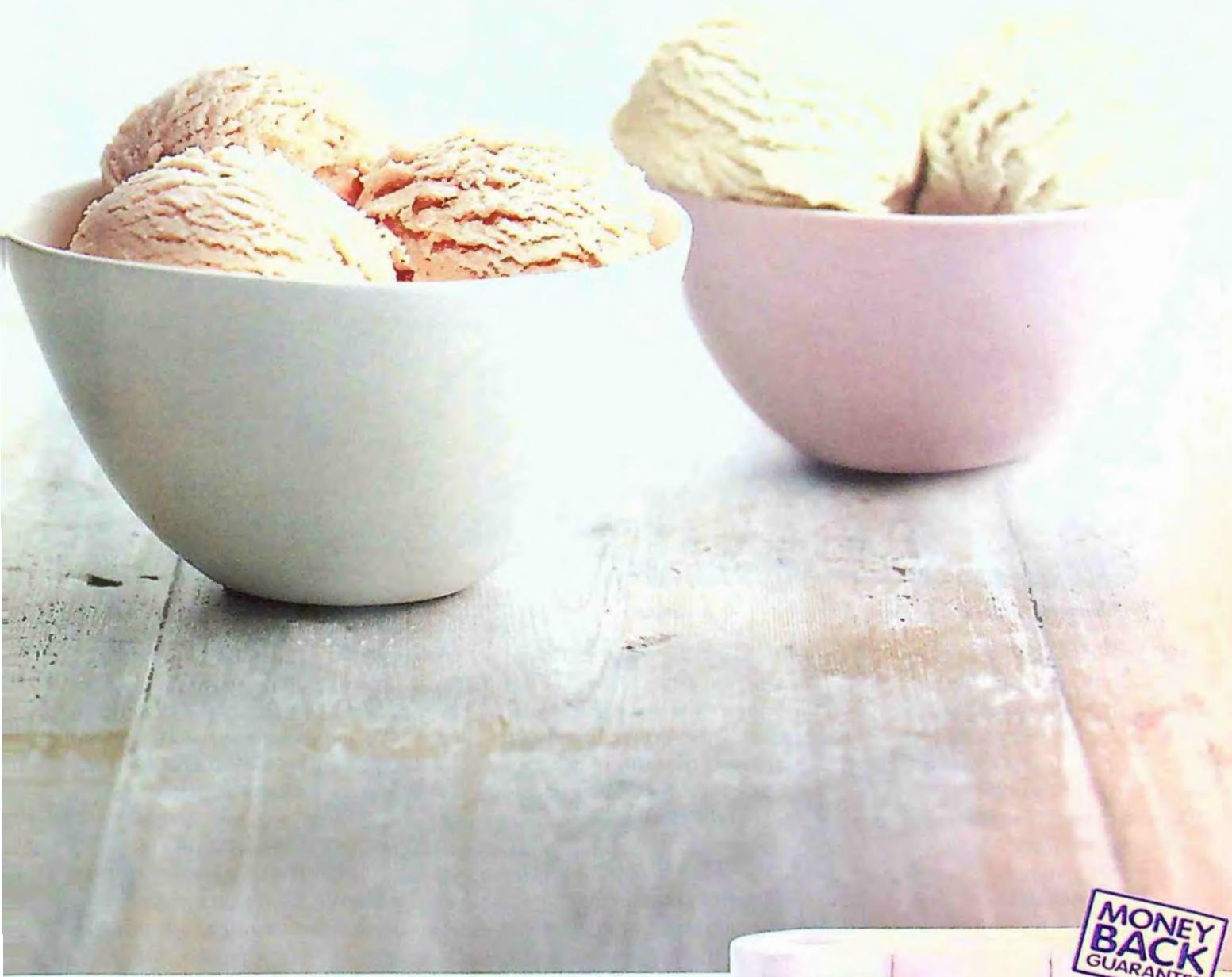
Situated on the eastern edge of downtown Tampa, Ybor can be accessed from the Channelside district as well as off I-4. Parking surrounds the district.

Maps: Contact the Ybor City Chamber Visitor Information Center at ybor.org or (813) 241-8838.

Getting Around at Night: A streetcar line runs downtown until 10 p.m. weekdays and 2 a.m. weekends (\$2.50 one way). Or hop in a pedicab (rates to hotels from La Sétima are typically less than \$10).

Hotels: In addition to the Don Vicente, Ybor has a Hampton Inn & Suites (rates start at \$120; hamptoninn.hilton.com or [813] 247-6700).

Even as a kid, you knew three was more than two.



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*Go to www.quiltednorthern.com to learn more about the requirements for a complete refund.



Editors' Travel Secrets

Find a Luxury Hotel for a Budget Price



ATLANTA

The Ellis Hotel

What You Pay: \$111

This online rate gets you a queen-size bed in this 127-room hotel on the National Register of Historic Places. (It was recently renovated for \$28 million.)

176 Peachtree Street NW,
ellishotel.com

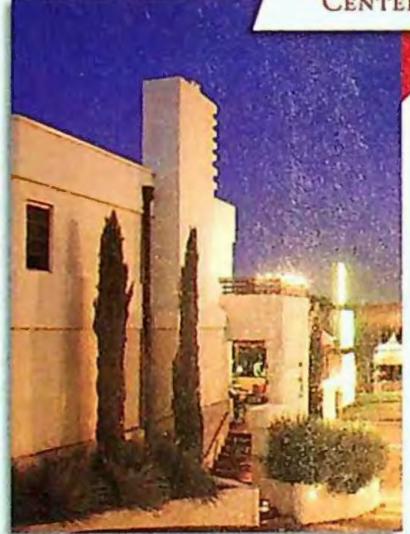
The Luxury

A key-card access, women-only floor provides comfy slippers, curling irons, and rain-head showers.

Neighborhood Tip:

Just this year, renowned pizza expert Jeff Varasano opened Varasano's, his first pizzeria, 4 miles north of The Ellis on Peachtree.

GREAT
ONLINE RATE



DALLAS

Belmont Hotel

What You Pay: \$109

You'll score a queen-size bed with a skyline view that opens onto a desert-style garden. Just about the perfect morning coffee spot.

901 Fort Worth Avenue,
belmontdallas.com

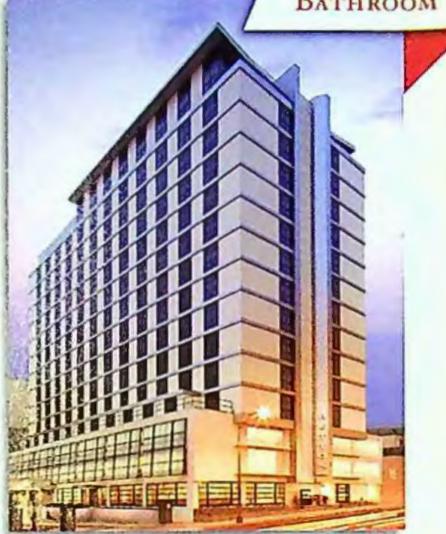
The Luxury

The hotel's fitness center is so well-equipped that locals pay to join. It features massage therapy, an Olympic weight-lifting platform, and personal trainers.

Neighborhood Tip:

The front desk arranges rides to the lively Bishop Arts District 2 miles away. Try the sophisticated Hattie's for spice-rubbed lamb chops.

BEST FITNESS
CENTER



NASHVILLE

Hutton Hotel

What You Pay: \$159

This special rate scores a king-size bed on the top floor with a self-serve espresso machine down the hall. **1808 West End Avenue,** huttonhotel.com

The Luxury

It may be the best hotel bathroom in the city: glass sink and counter, L'Occitane soaps, a granite walk-in shower with a rain head, and digitally controlled water temps.

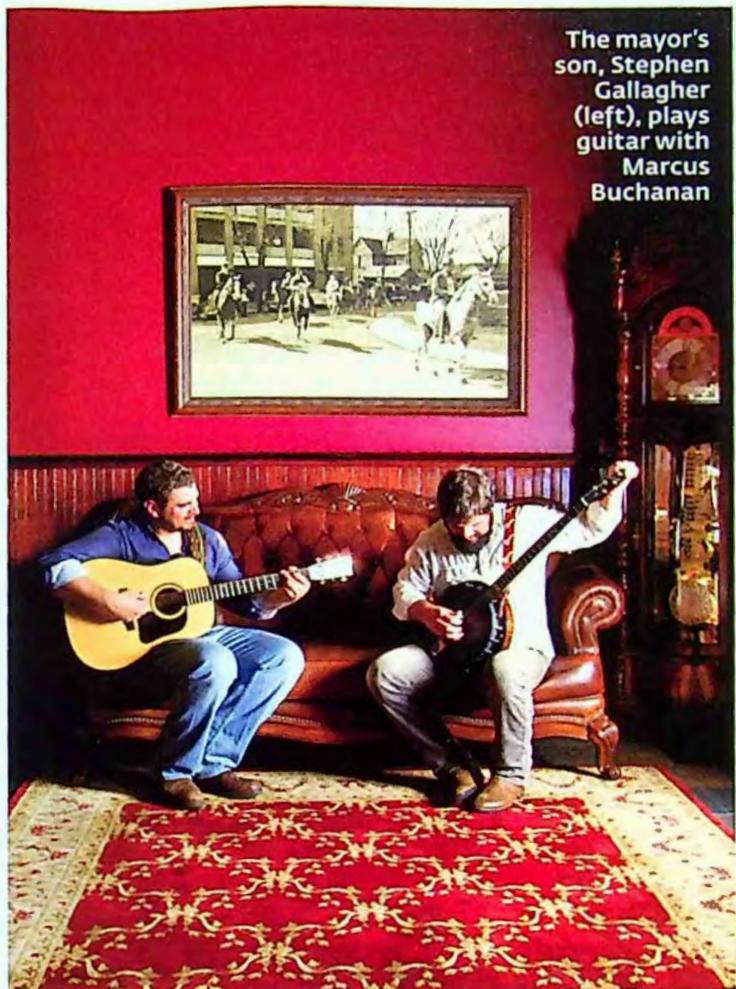
Neighborhood Tip:

Try the legendary nearby Pancake Pantry—or Noshville Delicatessen, where the food will transport you to Manhattan's Lower East Side. And it's just two blocks from the Hutton.*

Wartrace, Tennessee

Makes Us Glad We Live in the South

The mayor's son, Stephen Gallagher (left), plays guitar with Marcus Buchanan

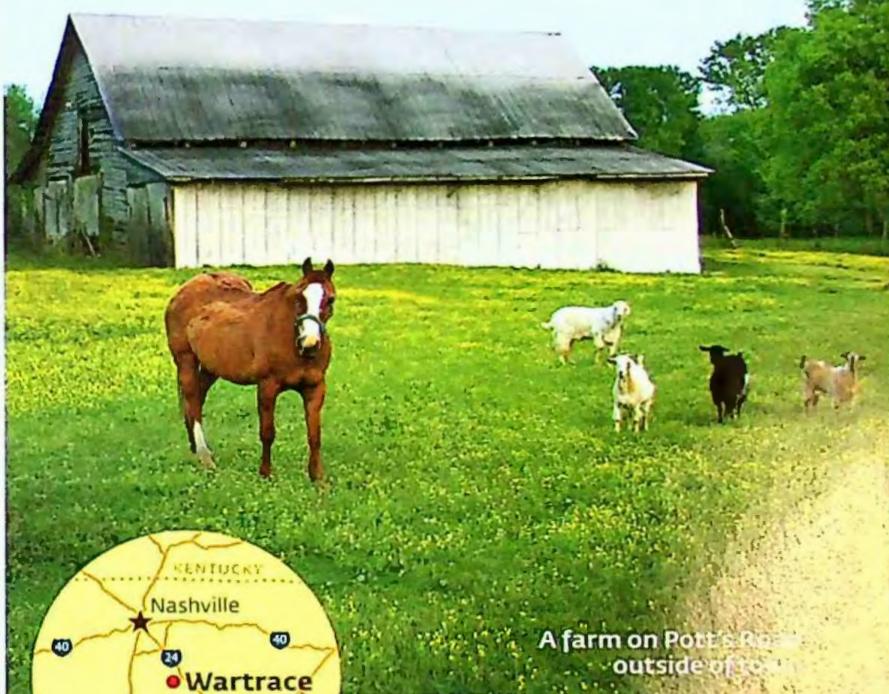


Settled between Bell Buckle and Bugscuffle on the CSX railroad line, Wartrace, Tennessee, is much more than a strange name. This town of 650 (up 25 people since 1880's census) devotes itself to music, strawberries, horses, and more. Here's what we love about it.

- **The pickin'.** Every April, locals pluck Sweet Charlie strawberries in the bright green hills. And come

June 4-5, the town stirs for the Wartrace Music Fest, the annual gathering of guitar, mandolin, and banjo lovers.

- **The mayor.** For the past 12 years, Don Gallagher, the owner of world-renowned Gallagher Guitars, has served Wartrace as mayor. (Laws and string music—calls to mind Johnny Cash.)
- **Several hundred Tennessee Walking Horses,** a breed made famous 70 years ago by Wartrace's



A farm on Potts Rd., outside of town.



Find Wartrace

off I-24, between Chattanooga and Nashville.

first world grand champion, Strolling Jim.

- **The landscape.** Driving State 64 between the farms will intoxicate you with rolling hills, four-plank fences, and some of the most gorgeous Victorian houses this side of Charles Dickens. If the drive doesn't do it, ride to the George Dickel distillery 10 miles southeast. *

BY TAYLOR BRUCE

What a Real Local Knows...

LOCAL LORE

Cascade Spring, Wartrace's community water source, provides George Dickel with its spirit starter.

WHAT TO DO SATURDAY MORNING

Trade stories with horsemen over country ham and grits at the Iron Gait Cafe.

THE BEST PIE

Try the homegrown strawberry slice from Valley Home Farm Store, \$12 for a pie.

LITTLE-KNOWN FACT

Town name derived from the buffalo path used by Cherokees fleeing Nashville settlers during skirmishes.

October in the South

What to do and where to go in your region this month

It's Fair Time!

STATE FAIR OF VIRGINIA, SEPTEMBER 24-OCTOBER 4

The 155th year of Virginia's fair features the classics—from cattle judging to fair foods—in a new location: The Meadow Event Park, outside Richmond. statefairva.org



DELAWARE

★ MILFORD

KENT-SUSSEX QUILT SHOW, OCTOBER 17-18 Even if you don't know batting from binding, you'll enjoy this colorful event as four Delaware quilting guilds get together to host two days of demonstrations and exhibits featuring more than 100 quilts and wall hangings. kentsussexquiltshow.com.

★ REHOBOTH BEACH

SEA WITCH HALLOWEEN AND FIDDLER'S FESTIVAL, OCTOBER 23-25 Witches' brooms and fiddlers' fingers fly during this combination Halloween celebration and musical event that includes a costume parade, fiddler's festival, and broom-tossing contest. beach-fun.com or 1-800-441-1329.

MARYLAND

★ BALTIMORE

CHOCOLATE FESTIVAL, OCTOBER 1-3 The average American consumes almost 12 pounds of chocolate a year. No doubt a substantial portion of that total is eaten at Lexington Market during this festival. Taste Maryland's finest chocolate concoctions, from dipped apples to layer cakes, and learn how to cook it at home. lexingtonmarket.com or (410) 685-6169.

★ LEONARDTOWN

ST. MARY'S COUNTY OYSTER FESTIVAL, OCTOBER 17-18 Oyster lovers fill St. Mary's County Fairgrounds for a weekend of shucking, cooking, eating, and entertainment. usoysterfest.com or (301) 863-5015.

★ FREDERICK

FREDERICK ARTIST MARKET, SEPTEMBER 27, OCTOBER 25, NOVEMBER 27 Artists and craftspeople from across Maryland offer hand-crafted jewelry, pottery, paintings, and photography. frederickartscouncil.org.

VIRGINIA

★ CHARLOTTESVILLE

CARTER MOUNTAIN APPLE HARVEST FESTIVAL, OCTOBER 3-4, 10-11 Stop by this orchard for a taste of fall—apple pies, doughnuts, cider, butter, and more—plus hayrides, music, and crafts. cartermountainorchard.com or (434) 977-1833.

★ MOUNT VERNON

FALL HARVEST FAMILY DAYS, OCTOBER 17-18 Included with admission to Mount Vernon Estate & Gardens. Meet George Washington, watch craftspeople, and learn 18th-century dances. mountvernon.org or (703) 780-2000.



★ STATEWIDE

VIRGINIA WINE MONTH, OCTOBER 1-31 The Commonwealth celebrates its 130 wineries and wine trails all month with more than 60 tastings, concerts, tours, and other special events. virginia.org/wine or 1-800-847-4882.

WASHINGTON, D.C.

BOO AT THE ZOO, SMITHSONIAN NATIONAL ZOOLOGICAL PARK, OCTOBER 23-25 The Friends of the National Zoo raise money for the Smithsonian attraction—and make a lot of families happy—during this weekend of trick-or-treating and other special activities for kids ages 2 to 12. nationalzoo.si.edu or (202) 633-4800.

SOUTHERNISM OF THE MONTH

Woolly Worm

Folks in western North Carolina use "woolly worms" to predict winter temperatures. By studying the width of the brown and black bands on the caterpillars in the fall, they claim to be able to tell how cold the coming months will be. Celebrate this Southern oddity during the annual Woolly Worm Festival, October 17-18, in Banner Elk. woollyworm.com or 1-800-972-2183.

MARINE CORPS MARATHON, OCTOBER 25 The 26.2-mile race is also called the "Marathon of the Monuments" due to its route from Arlington to the Marine Corps War Memorial. Junior marathoners also take part during a 1-mile fun run on October 24. marinemarathon.com or 1-800-786-8762.*



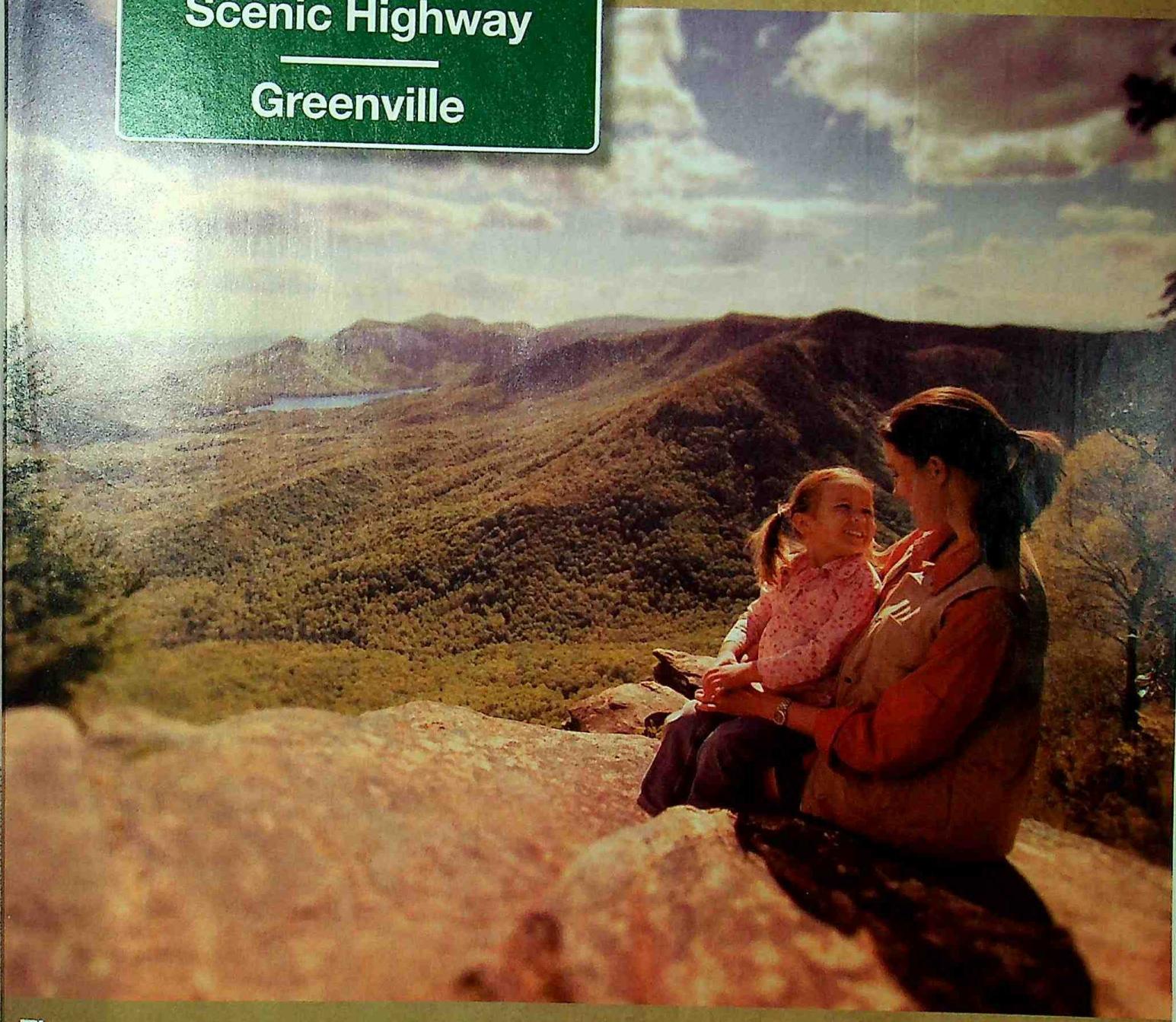
MORE EVENTS: Find our full list of state-by-state picks—and submit your own event—at southernliving.com/calendar.

11



Cherokee Foothills Scenic Highway

Greenville



There are 47 state parks right next door.

From the foothills of the Blue Ridge Mountains to the shores of the Atlantic, the perfect setting for your perfect family getaway is right next door in South Carolina. For information and your free vacation guide, call 800-810-5800, ext. 1047. Or visit DriveToSC.com to start planning your South Carolina vacation today.

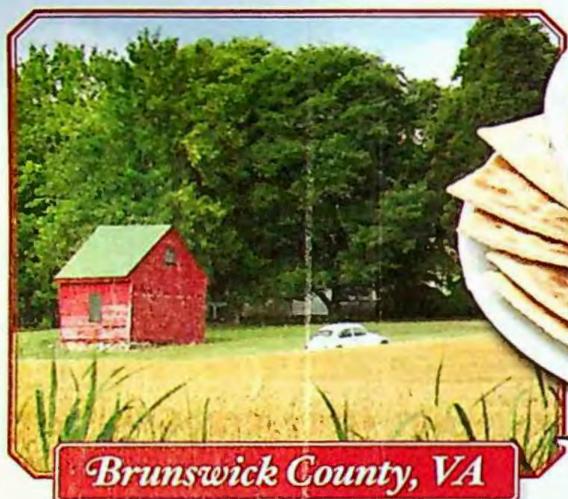


Welcome to
South Carolina

DriveToSC.com

Who Makes the Best Brunswick Stew?

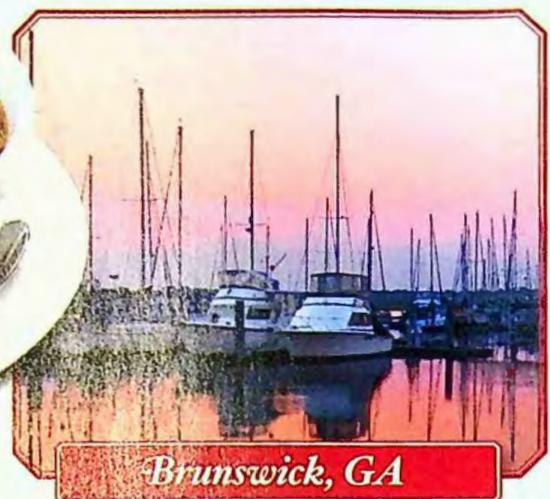
It's a tasty tug-of-war: Brunswick County, Virginia, vs. Brunswick, Georgia. Who owns Brunswick stew? Decide for yourself. BY JENNIFER V. COLE



Brunswick County, VA



VS.



Brunswick, GA

Camp cook Jimmy Matthews fed the stew to a hunting party along the Nottoway River in 1828.

WHEN IT STARTED

Virginia's version cooks until the meat and vegetables break down to mush in a cast-iron pot, thickened by stirring for up to six hours.

THE ESSENCE

Chicken. These days, old hens are often used for their rich, deep flavor. The original stew, a hunter's repast, relied on squirrel and rabbit.

WHAT'S IN IT

In Virginia, stew can be hard to find in restaurants. But The Cinnamon Cafe brings in a stewmaster to cook. 229 North Main Street, Lawrenceville, VA 23868; thecinnamoncafe.com or (434) 848-2226.

WHERE TO EAT IT

Virginia General Assembly House Joint Resolution No. 35 in 1988 declared Brunswick County, Virginia, the place of origin for this "celestial sustenance."

LEGAL CLAIMS

The Virginia Foundation for the Humanities' Folklife Program has paired apprentices with stewmasters to spend nine months learning the old way of making stew: stirring for hours with a canoe paddle.

CONTINUING THE TRADITION

A marker near the original pot (chained to a pedestal off U.S. 17) says: 1898 on St. Simons Island.

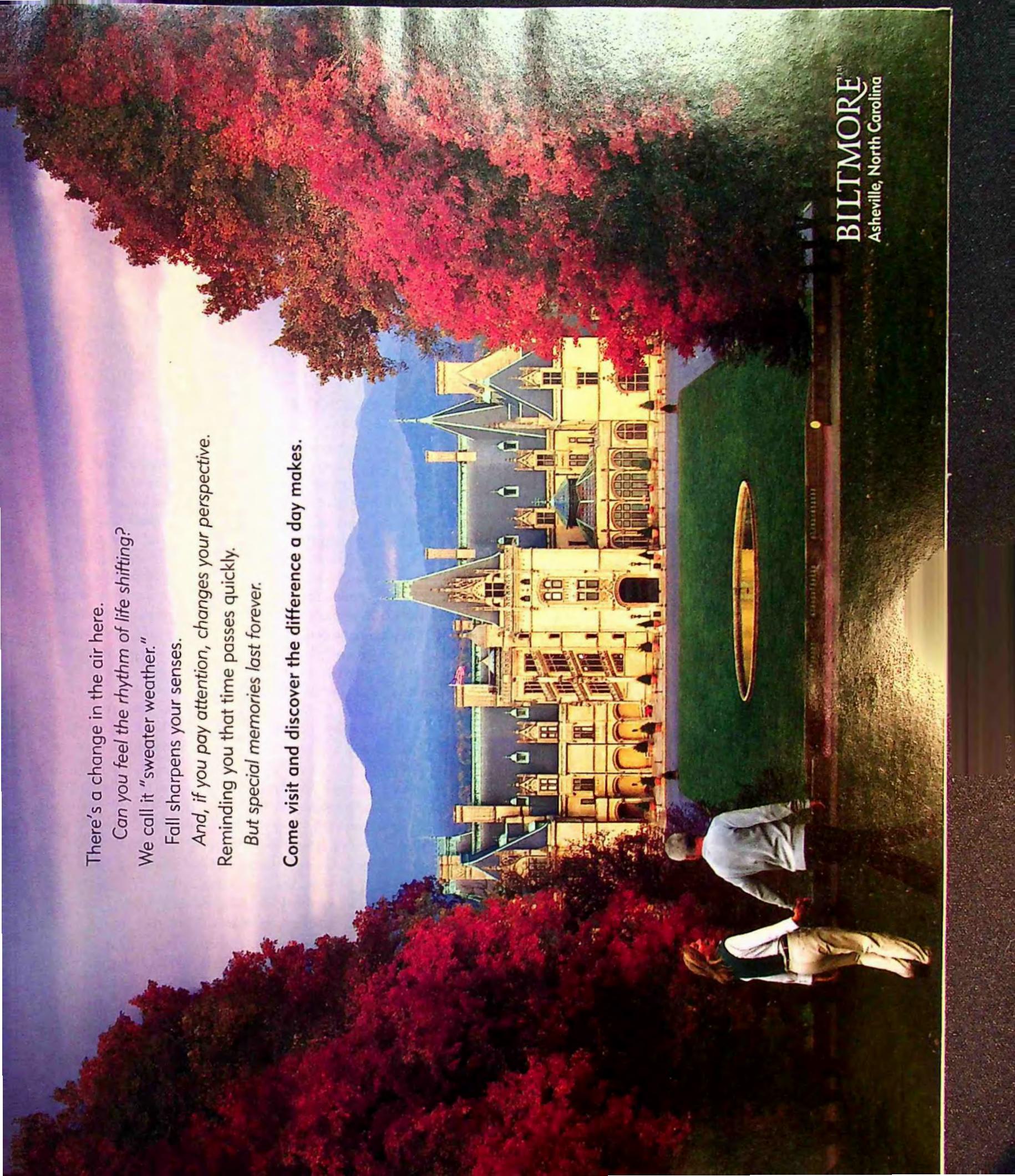
Stew from Georgia tends to be chunky, studded with tender morsels of meat and vegetables such as corn, butter beans, and tomatoes.

Pork. Barbecue reigns supreme, and you're likely to find smoked pork with the customary chicken. Traditionalists start by boiling a whole hog's head.

Nearly every restaurant serves it. Try the former People's Choice winner of the annual Brunswick Rockin' Stewbilee competition: Smokey Joe's BBQ. 7 Frontage Road, Darien, GA 31305; (912) 437-2555.

Three days after Virginia passed its stew resolution, the Georgia House of Representatives passed its own, claiming the stew's Georgia provenance.

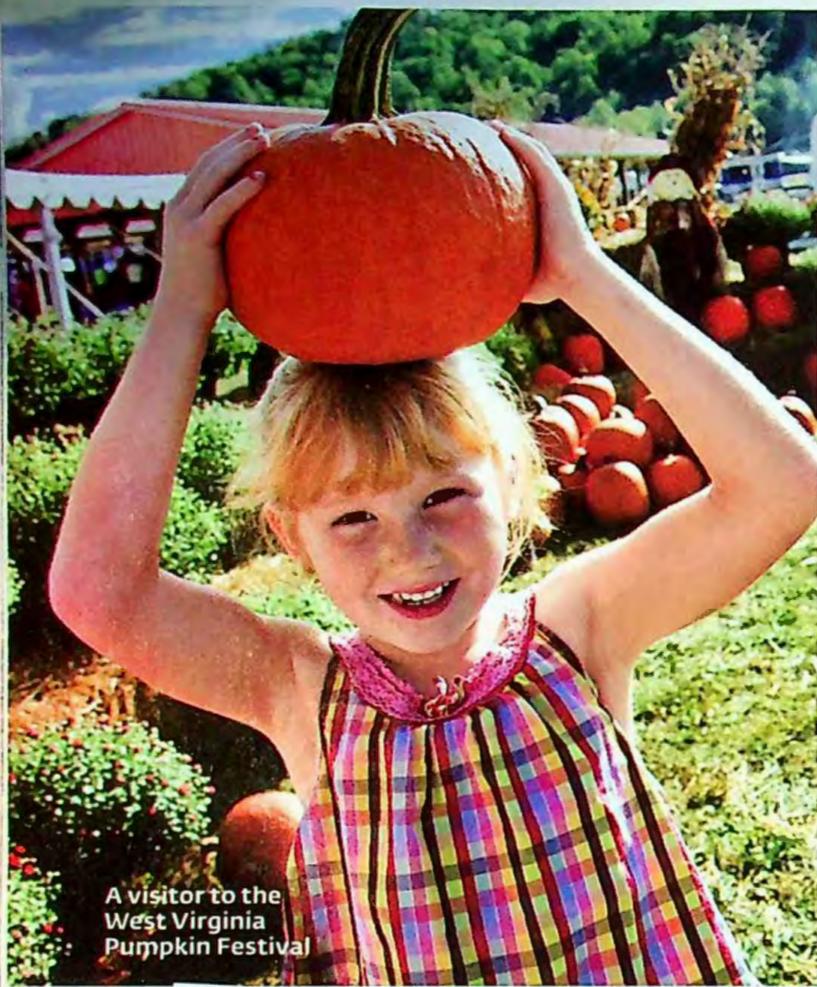
Each fall, competitors come for the Brunswick Rockin' Stewbilee—the Olympics of the stew world. They even let Virginians participate, but at their own risk. brunswickstewbilee.com.



There's a change in the air here.
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And, if you pay attention, changes your perspective.
Reminding you that time passes quickly.
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BILTMORE
Asheville, North Carolina



Jim Bowen's 1,192-pound entry was a winner at the West Virginia Pumpkin Festival in 2007. The pumpkin needed its own forklift—and probably its own zip code.

The South's Great Pumpkin Festivals

Whether you want a giant jack-o'-lantern or ingredients for the perfect pie, you'll find them at these spectacular celebrations.

BY WANDA MCKINNEY

Like many small Southern towns, Milton, West Virginia, swells with pride every autumn during harvesttime. Along with the plethora of pick-worthy pumpkins offered at its annual West Virginia Pumpkin Festival (October 1-4, wvpumpkinpark.com or [304] 638-1633), the town's aptly named Pumpkin Park fills with fried Twinkies, family-friendly demos such as broom-making and sheep-shearing, and some of the country's largest pumpkins.

No kidding; some of these award-winning behemoths weigh more than 1,000 pounds and even have a guard watching over them (though no one could spirit away the jumbo jack-o'-lanterns without a forklift and a hernia). Farmers have a huge incentive to grow these big guys, as the winning pumpkin owner takes away \$1 per pound. But the festivities aren't limited to West Virginia. Here are some more festivals held throughout the South.

- **FLORIDA:** **Hunsader Farms Annual Pumpkin Festival**, Bradenton. October 16-18, 24-25. Play in the corn maze. hunsaderfarms.com or (941) 322-2168.
- **KENTUCKY:** **Jackson's Orchard Pumpkin Festival**, Bowling Green. September 26-27, October 3-4, 10-11, 17-18, and 24-25. Hayrides, a petting zoo, and pony rides make this terrific festival at a 90-year-old orchard a must-visit. jacksonsorchard.com or (270) 781-5303.
- **NORTH CAROLINA:** **Yadkin Valley Pumpkin Festival**, Elkin. September 26. Don't miss the Great Pumpkin Weigh-Off, where 1,000-pounders vie for the title of the greatest pumpkin. yadkinvalley.org/pumpkinfest.php or (336) 526-1111.
- **OKLAHOMA:** **Cordell Pumpkin Festival**, Cordell. October 10. Here you'll find the annual Pumpkin Pancake Breakfast and a classic car show. (580) 832-3538.
- **TENNESSEE:** **Pumpkinfest**, Franklin. October 31. This free street festival includes arts and crafts vendors, a chili cook-off, and a costume contest. historicfranklin.com or (615) 591-8500.
- **TEXAS:** **Festival of Pumpkins**, Paris. October 24. Munch kettle corn, listen to live music, and enjoy shopping the downtown boutiques. paristexas.gov or 1-800-727-4789. *



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Make sure the only one getting comfy in your home is your pet. Ask for the **Vet's #1 Choice**,^{*} FRONTLINE Plus.



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Chesapeake Update: The Best of Our Bay

Whether lounging in luxury or sailing aboard a schooner, here's how to experience the Bay—inside and out. BY **TAYLOR BRUCE**

WHERE TO SAIL

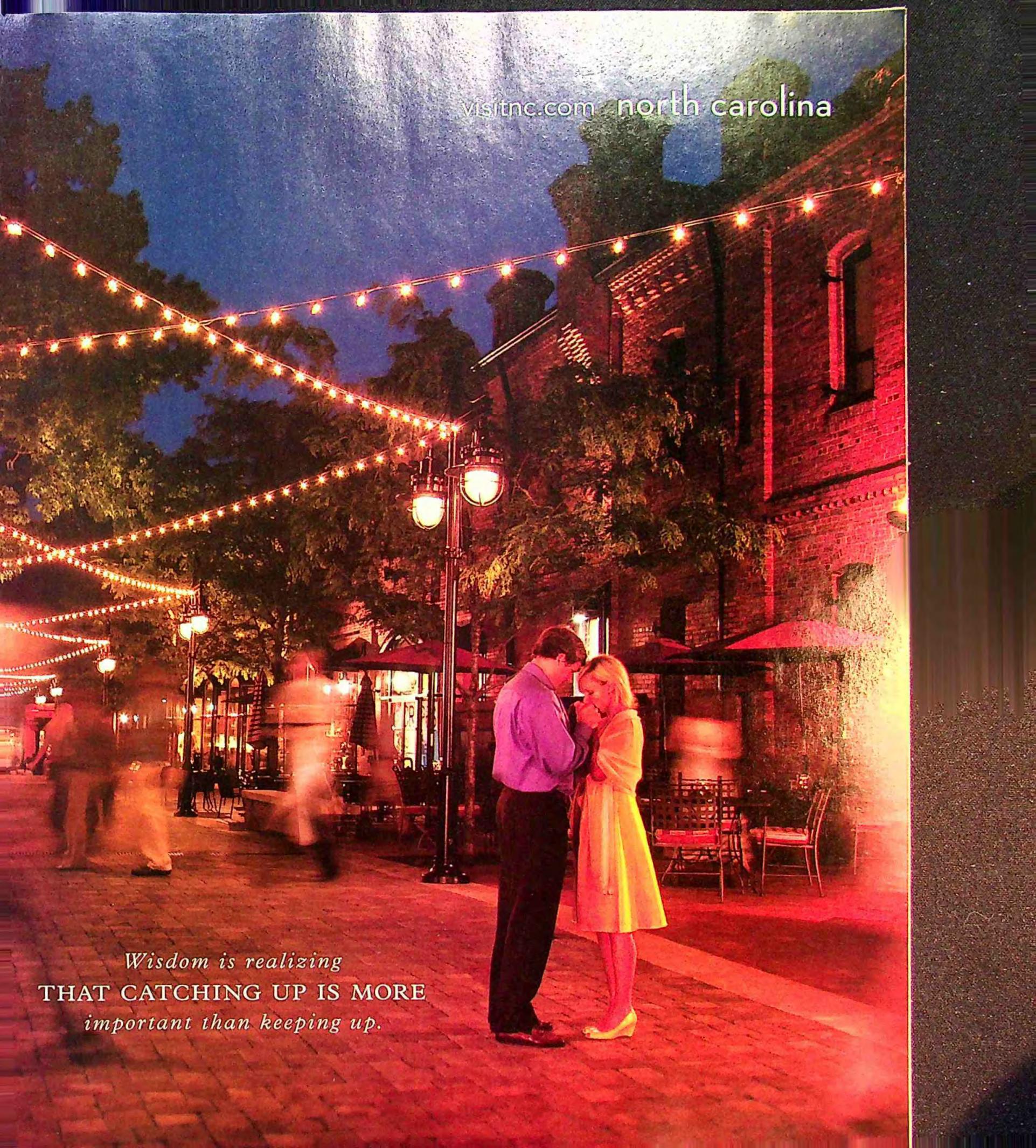
Sailing in the Chesapeake Bay in September is as essential as soft-shell crab. Here's where to do it.

- St. Michaels' own Ed Farley carries up to 32 passengers on his broad-beamed working skipjack, the **H.M. Krentz**. Ed entertains with stories of the region's colonial past and facts about the Chesapeake Bay's geological history. oystercatcher.com or (410) 745-6080.
- For adventure, rent a **Sunfish** (\$200) to cruise the waters off Tilghman Island, 15 miles southwest of St. Michaels. tilghmanislandmarina.com.
- In Annapolis, the gleaming mahogany brightwork of the 74-foot, family-friendly schooner **Woodwind** (\$34) is a sight for sea eyes. schoonerwoodwind.com.

Budget Secret: It's not sailing, but for \$8, you can spend two hours exploring the Chesapeake roads between St. Michaels and Tilghman by bicycle. It's the perfect way to spend a cool autumn afternoon. St. Michaels Marina: 1-800-678-8980.



Sailing on the
Chesapeake



visitnc.com north carolina

*Wisdom is realizing
THAT CATCHING UP IS MORE
important than keeping up.*

Travel

WHERE TO STAY

The Inn at Perry Cabin, once owned by Laura Ashley, honors its Chesapeake watermen heritage with oyster tins on bookshelves and a main door that faces the Miles River. "We like our guests coming in the back door," says concierge Joseph Campbell. "Like good friends." Crisp Frette linens and Italian-tile bathrooms don't hurt either. Special packages start at \$295 per night. perrycabin.com.

The Historic Tidewater Inn in nearby Easton gives a colonial village feel and inexpensive rates. (AAA members can score a King room for less than \$120.) All 84 bathrooms were renovated two years ago, comfy duvets were added, and a new garden courtyard replaced an outdoor pool. But it's the Tidewater's grand lobby with Federal-era furniture and a fireplace that sets the Jeffersonian mood. tidewaterinn.com. *



Linden Spa at The
Inn at Perry Cabin

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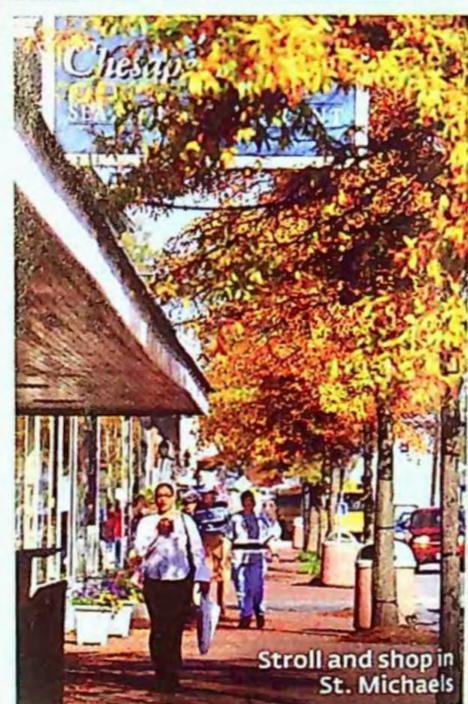
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Stroll and shop in
St. Michaels

Where To Shop

The Chesapeake is about more than the water. You'll also find great shopping, especially in St. Michaels. Shop Talbot Street, starting at A Wish Called Wanda, a cottage filled with pottery, jewelry, and more. Guyette & Schmidt, Inc., sells famous (and pricey, so go just to browse) antique waterfowl decoys. At Big Al's Market, you can buy fresh crabs every day.

Home

IDEAS, INSPIRATIONS, & PROJECTS

Ghosts to Go!

Give trick-or-treaters a spooky twist on lollipops by tying them in paper towels. Find 100 more great fall ideas at southernliving.com/october2009.

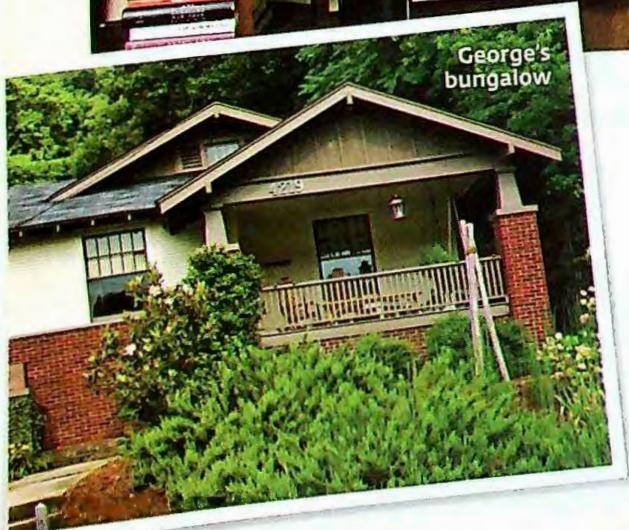
Hollowed-out pumpkins make great flower vases.

Instant Inspiration From A Chattanooga Bungalow

From family heirlooms to vintage finds, everything has a place in George Krauth's Chattanooga home. Here, his 11 best ideas. **BY JENNIFER KOPF**



A zesty orange front door gives a pop of color to the neutral palette.



George Krauth has always loved bungalows. So when he, by chance, drove by this 1920s bungalow in Chattanooga, Tennessee's St. Elmo neighborhood, "I stopped, called, and pretty much made an offer on the spot," says George.

The style's hand-crafted solidity with its signature low-horizontal shape and combination of bricks and timbers reflects George's love of

the outdoors, but memories have something to do with it too. His great-grandfather owned a bungalow in Winchester, Tennessee, and George fondly remembers childhood visits to the family home. He's filled his own home with family furniture and one-of-a-kind attic finds. He admits that his family members often say, "Oh, give that to George—he'll know what to do with it."

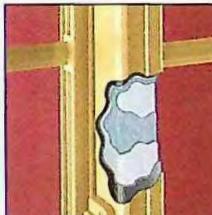
We agree: He does. Turn the page to be inspired by George.

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1 TRY A CUSTOM SWING

Because of the wide width of his porch (one of his favorite bungalow traits), a standard-size swing would have been too small. As a solution, George ordered a custom-made swing. It anchors the space, and at 7 feet long, it invites stretching out for long afternoon naps. He hung the swing by ropes to give it that perfect creak.

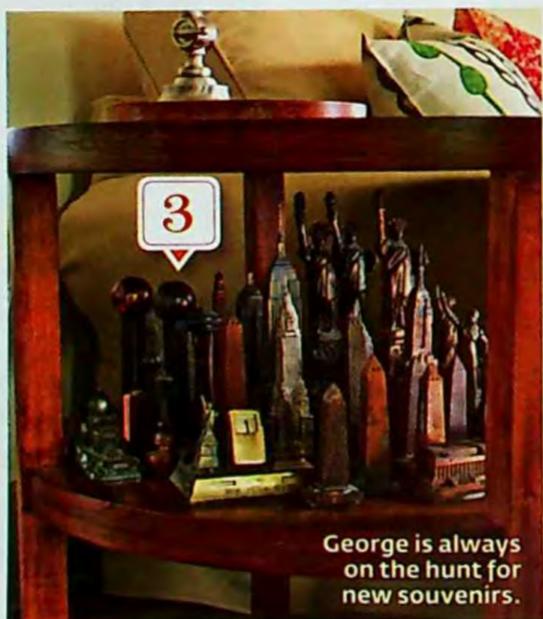


2 USE BLUEPRINTS AS ART

Framed art doesn't have to be a painting or a photograph. George loved the color of the graphic blueprint of his great-great-great-uncle's home in Louisville, Kentucky. He paired it with a family military portrait from the 1700s for a mix of technical and traditional styles. Tip: Use high-quality scanned copies to protect your originals.

3 GROUP SMALL COLLECTIBLES FOR IMPACT

George's favorite collection of metal souvenir buildings and monuments—all collected during his travels—has more impact when all of the pieces are arranged together. The display is ever-changing as he adds new finds to the group.



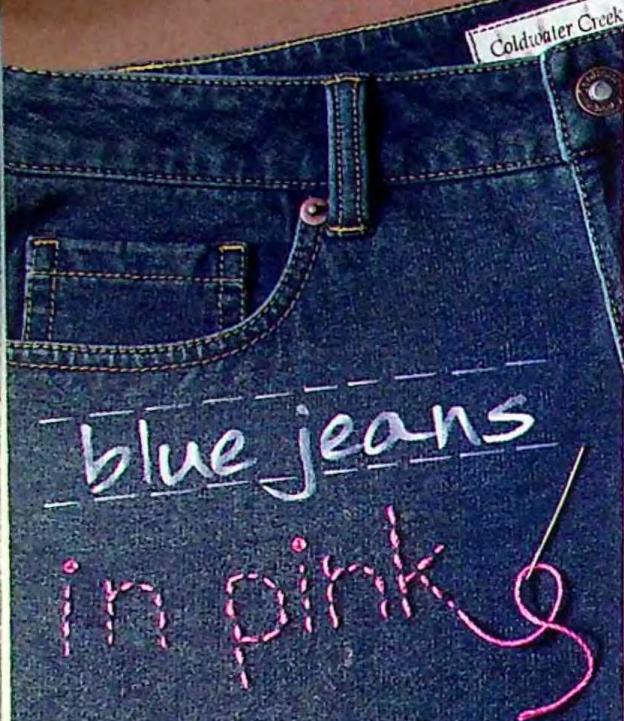
ASK SHERWIN-WILLIAMS WHERE BABIES COME FROM.

When two people love each other very, very much, they often decide to paint a room together. And when these two people get the right tools, the best materials and plenty of advice from Sherwin-Williams, painting together can feel pretty darn good. And occasionally lead to another room that needs painting. Got a question? There's nothing you can't ask Sherwin-Williams.



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event



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Home



George added the high wainscot for character in his dining room.

4 ENLARGE AND FRAME OLD LETTERS

"This is one of my favorite things," says George of the framed envelope in the dining room. It was addressed by George's great-grandmother to her uncle, George's namesake, in 1917. He found it tucked away in his grandfather's dresser. A local printer scanned and enlarged the envelope.

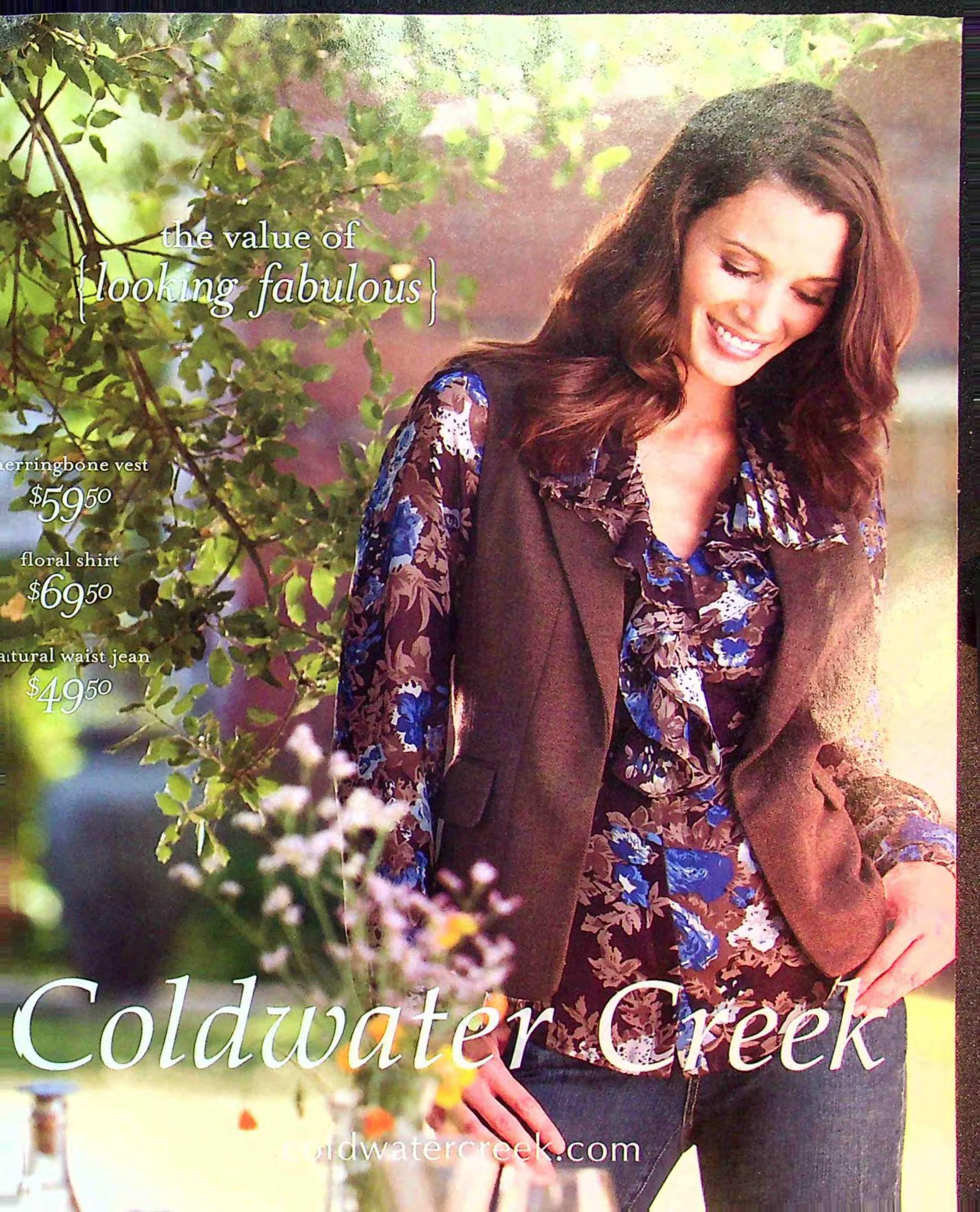
5 REINVENT VINTAGE FINDS

A Victorian aquarium becomes an interesting container for an arrangement of moss and a potted orchid.

The vintage round glass Japanese fishing-net float adds color and sparkle to the sideboard.

6 PAINT DARK WOOD A FRESH COLOR

George found the dining room's barrel-back chairs at a flea market. "I had so much dark oak with my great-grandfather's table and sideboard. I wanted a modern contrast," he says. His solution was to have the chairs commercially sprayed in a light driftwood color. The light-colored wainscot adds additional contrast to the bungalow's dark wood floors.



the value of
{looking fabulous}

herringbone vest

\$59⁵⁰

floral shirt

\$69⁵⁰

natural waist jean

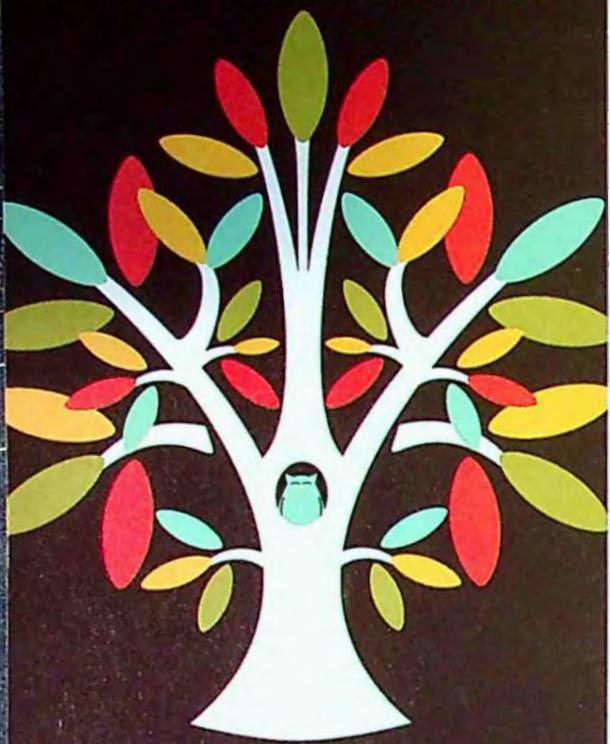
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Home

Crisp white cabinets add a nice contrast to the black granite and steel appliances.



7 KEEP THE KITCHEN IN CHARACTER

George completely rebuilt his kitchen, taking it back to the original size. He chose honed granite countertops, simple cabinetry, and reproduction lights to update the room while maintaining the charming bungalow feel.

8 USE CORKS AS CABINET HARDWARE

Inexpensive and unexpected, wine corks serve as knobs in the kitchen. They're attached with brass wood screws from inside the cabinet, just like regular knobs.





I want a floor that allows unique beauty
and environmental responsibility to live under the same roof.



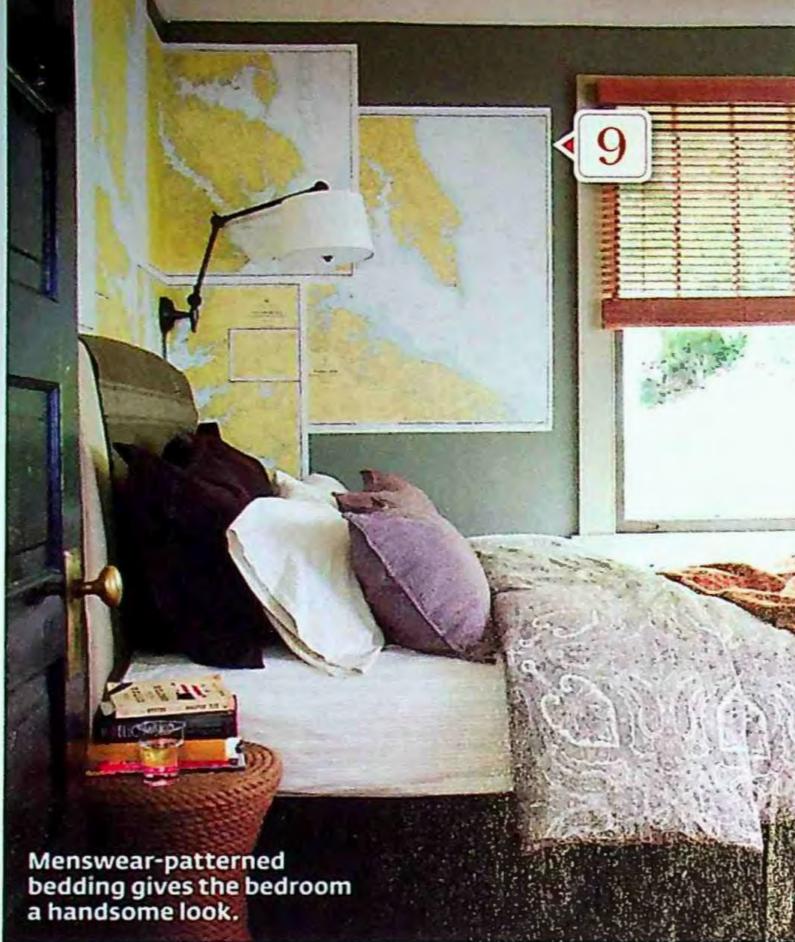
Bound Carpet: Urban View, Cobblestone, made with Recyclable Anso® nylon.
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Carpet | Area Rugs | Tile & Stone | Hardwood | Laminate

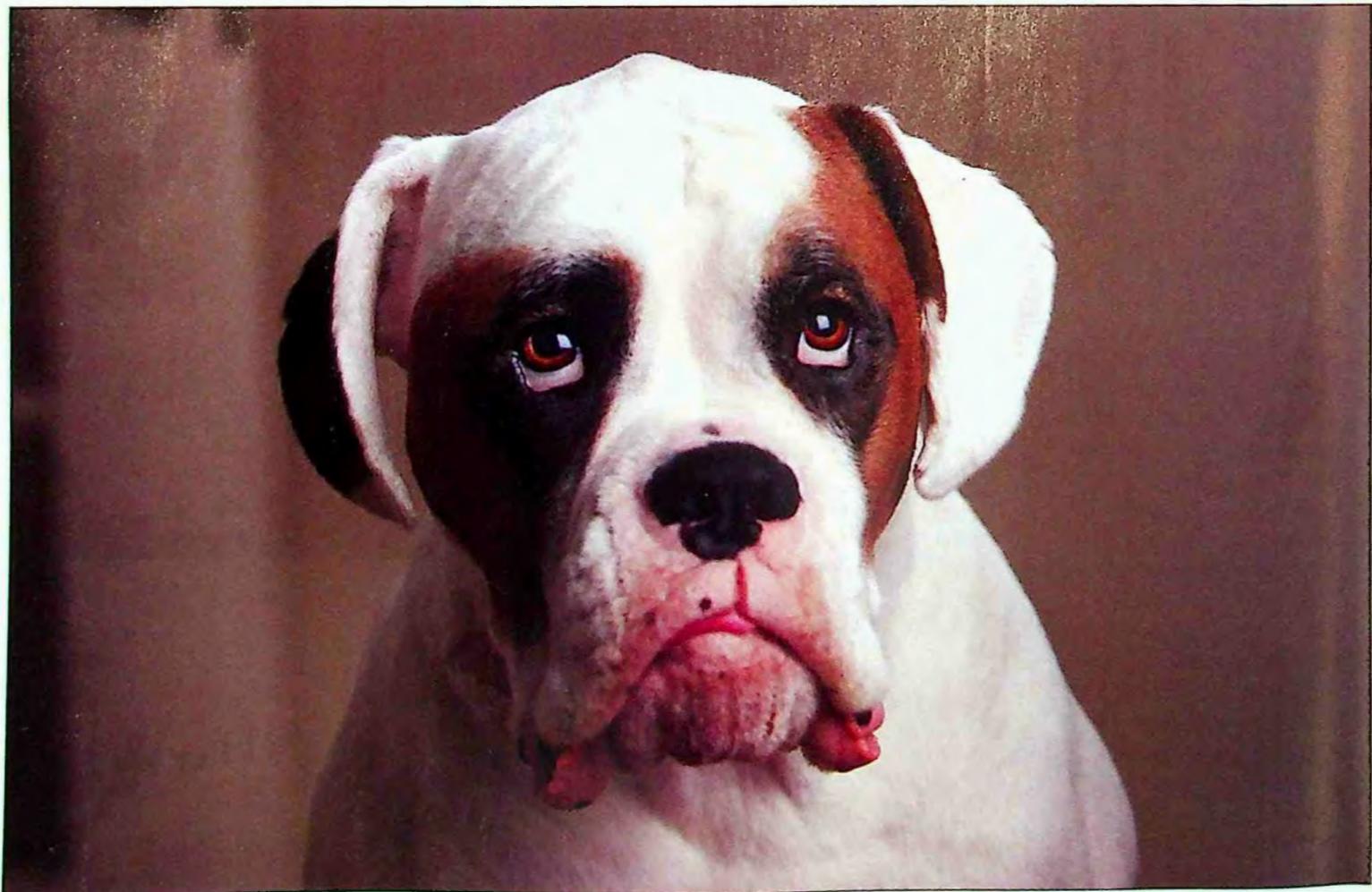
"My family members are always saying, 'Oh, give that to George—he'll know what to do with it.'"



Menswear-patterned bedding gives the bedroom a handsome look.

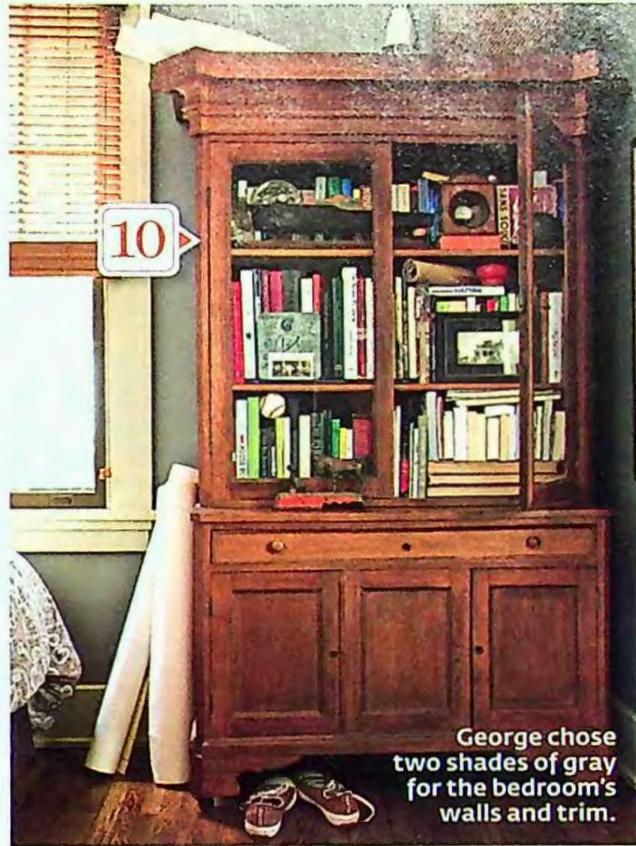
9 USE MAPS INSTEAD OF WALLPAPER

George was drawn to these vintage Chesapeake Bay maps because of their mustard yellow color and his love of colonial port towns. He discovered a large collection at an antiques store and bought the whole box. Covering the whole room with the maps would have been too much, but carefully placed, the grouping functions as an extension of the bed. The swing-arm lamp is a space-saving alternative when there is no room for a nightstand.



10 MAKE A MEMORY CABINET

The master bedroom's cabinet was handcrafted in Louisville years ago by someone in George's family, making it a perfect place to keep favorite things. "It's my memory chest," he says. George pushed books to the back and layered the front with items such as his great-great-great-uncle's pocket watch, a sterling silver souvenir sombrero from one of his grandparents' trips to Mexico in the 1940s and 1950s, and his father's old autographed baseball.*



George's Favorite Sources

- **Antique Factory, Chamblee, Georgia:** webteek.com/antiquefactory or (770) 455-7570
- **Architectural Exchange, Chattanooga, Tennessee:** home.comcast.net/~tnhotairpilot/archex/ or (423) 697-1243
- **Metrolina International Collectibles & Antiques Show, Charlotte:** first full weekend of each month; metrolinatradeshowexpo.com or (704) 596-4650
- **Scott Antique Market, Atlanta:** second weekend of each month; scottantiquemarket.com
- **ScreenDoor, Asheville, North Carolina:** screendoorasheville.com or (828) 277-3667

→ LOVE IT? GET IT! PAGE 168

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Done in a Day A Family Command Center

Create our hanging office this weekend to streamline your week. PRODUCED BY ANNE TURNER CARROLL

With the kids back in school and fall activities in full swing, it's easy to become overwhelmed. Now, before the holidays are here, is the time to get organized. Transform the boring end of your kitchen cabinets—or any empty wall—into an information station.

GETTING STARTED

Divide your space into four distinct areas.

- We used a magnetic board at the top for family photos.
- Below that is a simple storage area created with magnetic round containers and a magnetic letter holder.
- A corkboard outlined with ribbon below those is large enough for a calendar and invitations.
- Another magnetic board for kids' artwork anchors the bottom.
- As a finishing touch, we outlined the entire area with ribbon.

Turn to page 62 to see how we did it and what we did it with.



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comparable to what you'd find in specialty stores. For area
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Let's Build Something Together™

n: Bruce Lock & Fold Hand-Sculpted Hickory Hardwood Flooring shown in Amber Blush #170890, Paint color shown: Valspar® 4005-1C Metropolis, Rug: Allen+Roth Northbridge Bay Natural
model: 644564, Lamp: Portfolio 20" Espresso Traditional Column Table Lamp #107794, Mirror: Allen+Roth Cloche Espresso #304390, Curtain: Allen+Roth Black Sullivan Gromet Panel #35112,
d: Allen+Roth Brushed Nickel Trumpet #275132, Blinds: Allen+Roth Premium Wood Blinds in Cameo with Black Tape #179754, model #404, Shelf: 36" Black Chicago Bracketless Shelf #144210
e nearest you, call 1-800-993-4416. © 2009 by Lowe's. All rights reserved. Lowe's and the gable design are registered trademarks of LF, LLC.

Southern Living House Plan Champion Hill

Designed by Mitch Ginn
Newnan, Georgia

4 bedrooms, 3.5 bathrooms
3,141 square feet, heated

Truly the hallmark of a Southern-style cottage, the front porch is the connection between interior spaces and the outdoors. It is a place to welcome guests or to relax in a cozy rocking chair and enjoy a comfortable breeze.

As for our Champion Hill plan, it is the front porch that sets the stage for this simple, straight-forward home design. And although relatively compact, the plan emphasizes the use of multi-purpose, free-flowing spaces for any size family.



PLAN #1563



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*Compared to pre-2004 conventional washers. **When paired with a Duet® washer; compared to a conventional top-load pair, electric models only. Models shown: WFW9550HWR (# 268324 (washer), WED9550WHR (# 263547 (electric dryer)). *Registered trademark/™Trademark of Whirlpool U.S.A. ©2009 Whirlpool Corporation. All rights reserved. LOWE'S and the gable design are registered trademarks of LF, LLC. LET'S BUILD SOMETHING TOGETHER is a trademark of LF, LLC. All are used with permission. Standard text message rates apply. Text program will expire on 11/30.



What You Need

Gather the products and supplies you'll need ahead of time so you'll be ready on project day.



Magnetic boards: We used two 16- x 20-inch stainless steel boards from stacksandstacks.com.



A sheet of composition cork: Order a precut piece at bangorcork.com.



Removable foam mounting squares: available at most crafts stores.



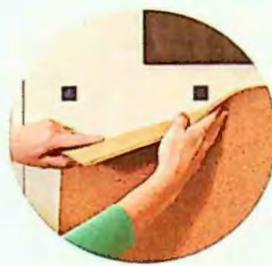
Ribbons: midoriribbon.com for retailers.
Upholstery tacks: hancockfabrics.com.

How You Do It

Creating your own version of our command center is easy if you plan ahead and follow these three simple steps.



1 Measure Sketch your plan on paper first. Keep in mind that yours doesn't have to be exactly like ours. Then, using blue painters tape, lay out your spaces to reflect the items you want to put on the wall (how many metal boards, cork panels, etc.). Then take all your items and hold them up to the space defined by the tape and make sure they fit as you had planned. Adjust the tape as necessary.



2 Install Remove the painters tape one piece at a time, placing foam mounting squares at the corners and along the lines where the tape used to be. Gently place the cork in the space that you've defined. Check that it is level, and then press firmly, securing it to the wall. Repeat with the magnetic boards, adding tack nails to the top corners to support the weight.



3 Finish Frame the cork panel and your entire space with ribbon. Cut ribbon to the length and width of each area, and mount with double-sided tape. Apply it, working from the top to bottom and from left to right, smoothing any bubbles as you go. Add upholstery tacks at the corners to dress up where the ribbons overlap and midway down the long sides. *



Add the Details

A letter holder from Umbra (umbra.com), shown at left, keeps essentials close at hand. Our favorite feature: It's magnetic, so your keys are always accessible.

 LOVE IT? GET IT! PAGE 168



SAY GOOD-BYE TO CLUTTER WITH STYLISH SPACE-SAVING SECRETS FROM THE SOUTHERN LIVING STYLE GUIDE: southernliving.com/organizing



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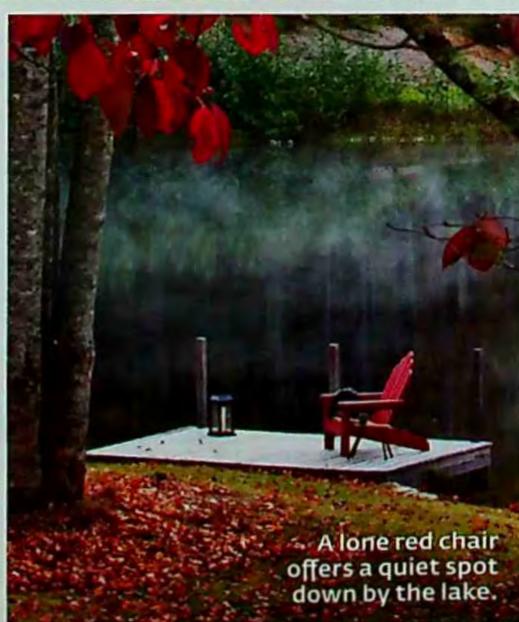
Available through contractors and landscape architects.



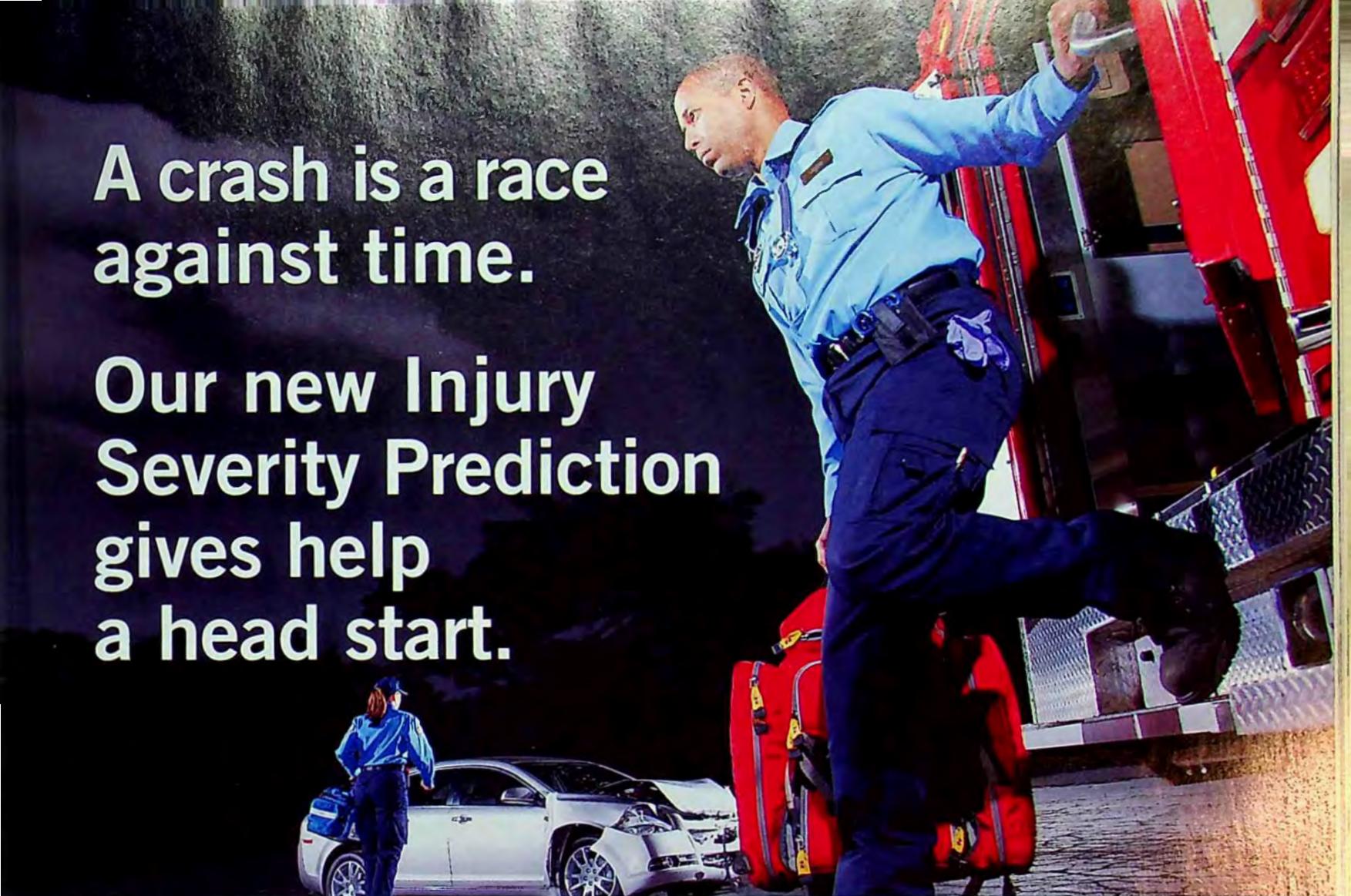
Our Favorite New Cottage

Edging out more than 200 entries in our annual Southern Home Awards, this North Carolina mountain getaway looks like a part of the landscape. **BY ROBERT MARTIN**

If ever there was a home that perfectly harmonizes with its setting, our 2009 Best New Cottage, affectionately known as Cow Rock Cottage, is it. Literally built with sticks and stones collected from its Cashiers, North Carolina, location, this storybook refuge takes on its loveliest look in the fall, when the changing leaves create a brilliant, colorful backdrop that blends beautifully with the colors and materials of the house.



A lone red chair offers a quiet spot down by the lake.



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- Starting early next year, our Injury Severity Prediction will take the impact speed of a crash, where the vehicle was hit and other critical crash details to predict the likelihood of serious injuries and allow emergency personnel to respond appropriately.
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Learn more about how we're continuing to lead the way with Automatic Crash Response technology
at onstar.com.

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GMC

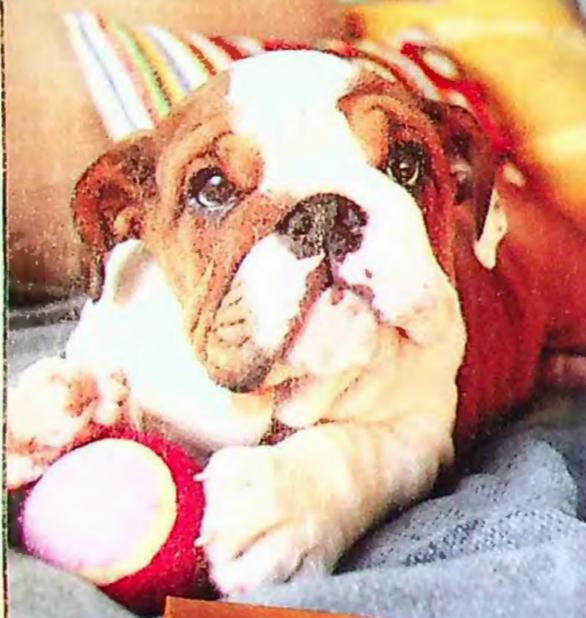
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OnStar[®]

1 OnStar services require vehicle electrical system (including battery), wireless service and GPS satellite signals to be available and operating for features to function properly. OnStar acts as a link to existing emergency service providers. Subscription Service Agreement required. Call 1-888-4ONSTAR (1-888-466-7827) or visit onstar.com for OnStar Terms and Conditions, Privacy Statement, and details and system limitations. 2 Visit onstar.com for vehicle availability, details and system limitations. The marks of General Motors, its divisions, slogans, emblems, vehicle model names, vehicle body designs and other marks appearing in this document are the trademarks and/or service marks of General Motors, its subsidiaries, affiliates, or licensors. ©2009 General Motors. Buckle up, America! ©2009 OnStar. All rights reserved.



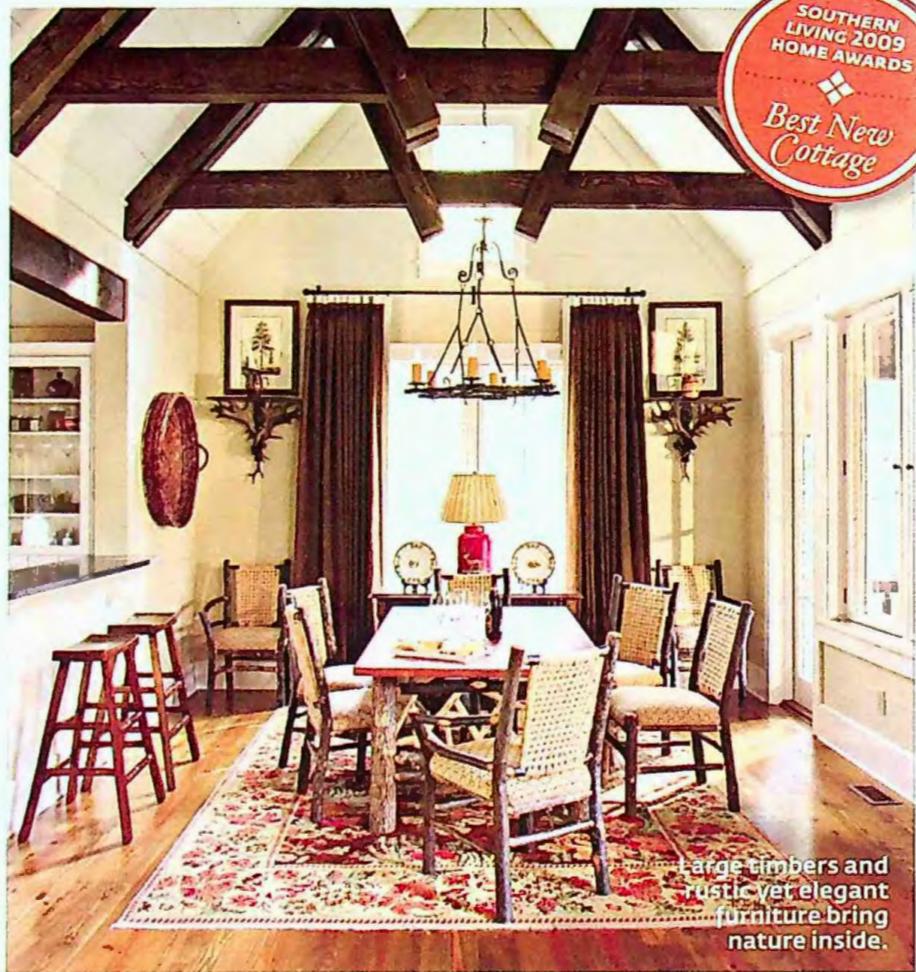
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Home



Large timbers and
rustic yet elegant
furniture bring
nature inside.

The ideal mix of house and land didn't occur by accident. Designed by the Mountainworks firm, the get-away nestles within its sloping terrain to capture full views of the surrounding lake. "The house works beautifully with the site because it steps down from the entry to the main level and then descends two more steps at the back deck," says William McKee, owner of McKee Properties, the real estate firm that handles the house.

In addition to the lake, the cottage looks out onto a nearby outcropping known by the locals as "Cow Rock." "It's said that this curious formation was named by the American Indians who made summer camp in the valley," says Travis Miletic, chief designer at Mountainworks. "With such a rich, natural heritage as this, we were inspired to create a place that embodies the area's 'nature-

attuned' way of life, which was established so long ago."

Reflecting its forested location, the house is decked out in a variety of natural materials—from rough-hewn cedar siding and poplar-bark shakes to stacked indigenous fieldstone. The exteriors are accented with acorn-brown trimwork and shutters, which further link the home to the encircling woodlands. Other colors, such as the rusty, burnt-umber tone of the corrugated metal roof, give Cow Rock Cottage a slightly aged, weathered effect without diminishing its appearance. "Along with locally found elements, we infused this house with the look and feel of farmhouses and barns found throughout this part of southern Appalachia," says Travis. "If you want a classic-looking mountain home, you must create one that appears to have withstood the passing of time." *



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Home

Five Details We Love About Carolina Mountain Style



STEPPING-STONE ENTRY

Randomly placed stepping-stones crafted from local granite lead to the front porch's wide steps. Hand-hewn posts and railings, along with graceful brackets, are crafted from regionally harvested locustwood to further enhance this cottage's connection to the land. Local fieldstone clads the porch walls.



SIMPLE BOARD-AND-BATTEN SHUTTERS

SHUTTER PANELS
Shutters crafted from rough-sawn Western red cedar planks are held together with hand-forged-looking strap hinges. Complete with similar shutter dogs, these operable panels are anything but outdated. Great sources for them are timberlane.com and vixenhill.com. >



WESTERN RED CEDAR SIDING

To prevent the bark shakes from stealing the whole show, vertical, rough-sawn Western red cedar siding adds texture to this already earthy mix of materials. Well-known for its natural resistance to moisture, decay, and insect damage, cedar takes stains and paints with ease. Check out the versatility of this dependable sheathing at *michigan prestain.com*.

POPLAR-BARK SHAKES
The use of poplar-bark shakes is about as ecologically conscious as it gets. Hand-peeled and cut on-site from harvested tulip poplars, this siding choice creates the illusion that the cottage sprouted and grew from the land, just like the surrounding trees. Go to poplarbarksiding.com.



TO LEARN ABOUT TRAVIS'S TIPS ON GIVING YOUR HOME A COZY, GETAWAY FEEL AND TO TAKE A ROOM-BY-ROOM TOUR OF THIS HOME'S INTERIORS: southernliving.com/southernhomeawards

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PAGE 168

SITTING COMFORTABLY INDEX

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L A Z B O Y

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Dear Southern Living:

“Can you help update my house?”

Architect Hoyte Johnson uncovers the charm behind the dark entry, bland color, and dated windows of this Dallas home. BY REX PERRY

An obscured front porch, confining landscape, and nondescript garage door hide the underlying style of Joanna Garland's house. Here, Hoyte's tips for revealing its hidden potential.

- **The Porch** “Because the porch is close to the ground, removing the railings and realigning the columns will open it up and give balance,” says Hoyte. “Tulip-inspired brackets frame the entry, leading visitors from an inviting stone path to the front door.”

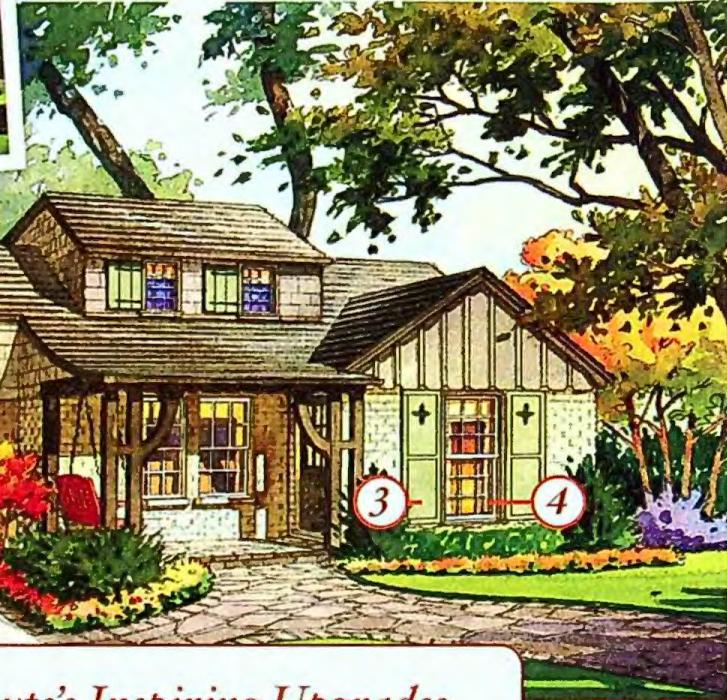
- **The Garage** Hoyte suggests replacing the double windows above the garage with a single one to better fit the space.

And, because the garage is so prominent, “Let’s rebuild the opening with a gentle arch and add a door with windows,” he says.

- **The Walls** Add cedar shingles on the roof and shingles on the second-story walls. “Then we’ll paint the brick walls of the main level to blend harmoniously with the new shingle siding,” he adds. *

NEED A HOME MAKEOVER?

Send photos of your home's front facade to “Dear Southern Living,” 2100 Lakeshore Drive, Birmingham, AL 35209, or e-mail images to us at darsl@southernliving.com.



Hoyte's Inspiring Upgrades

1

EXTERIOR PAINT

Try two great colors:
Greenmount Silk
(HC-3) for brick and
Prescott Green
(HC-140) for shutters.
benjaminmoore.com

2

GARAGE DOOR

Dress up front-loading garage doors with an arched header, paint, and decorative hardware.
carriagedoor.com

3

SHUTTERS

Mount these with wrought-iron hardware and hinges for authentic character.
timberlane-shutters.com

4

WINDOWS

Use insulated divided-pane windows to save money and add life to the house's exterior.
marvin.com



→ LOVE IT? GET IT! PAGE 168



Pad Real ^ Thai. Real Easy.

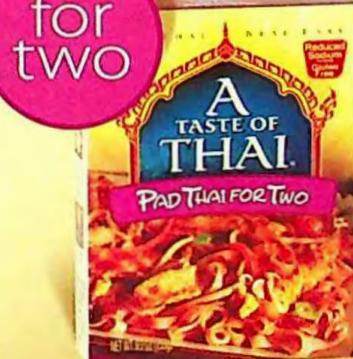
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Garden

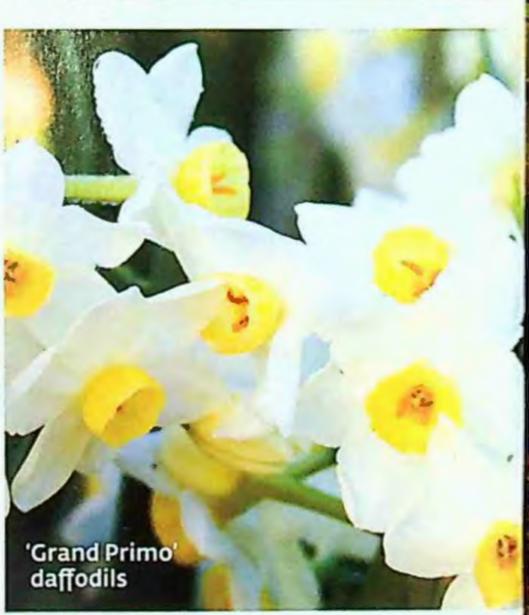
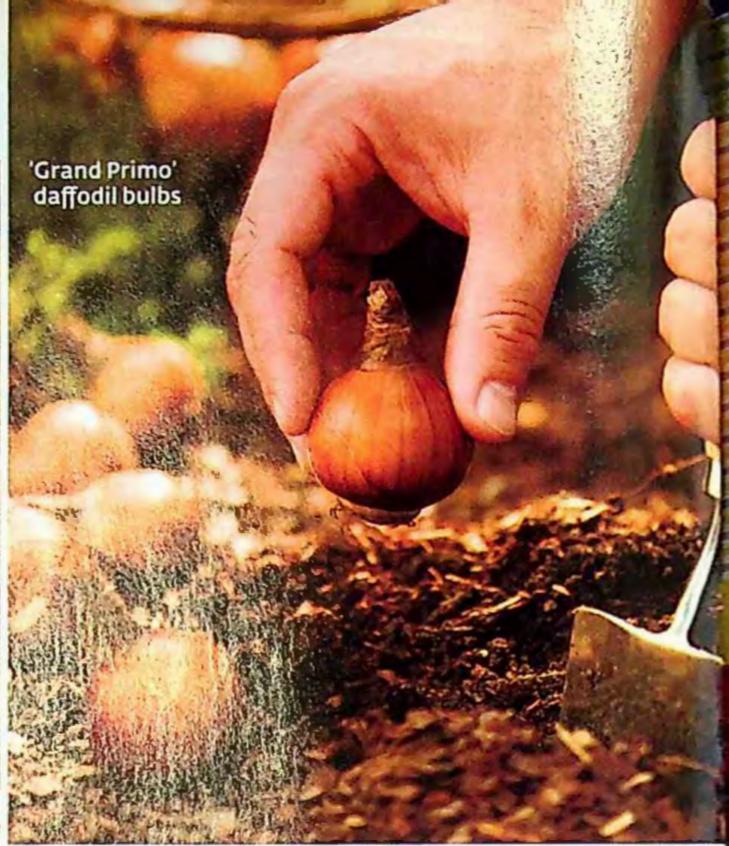
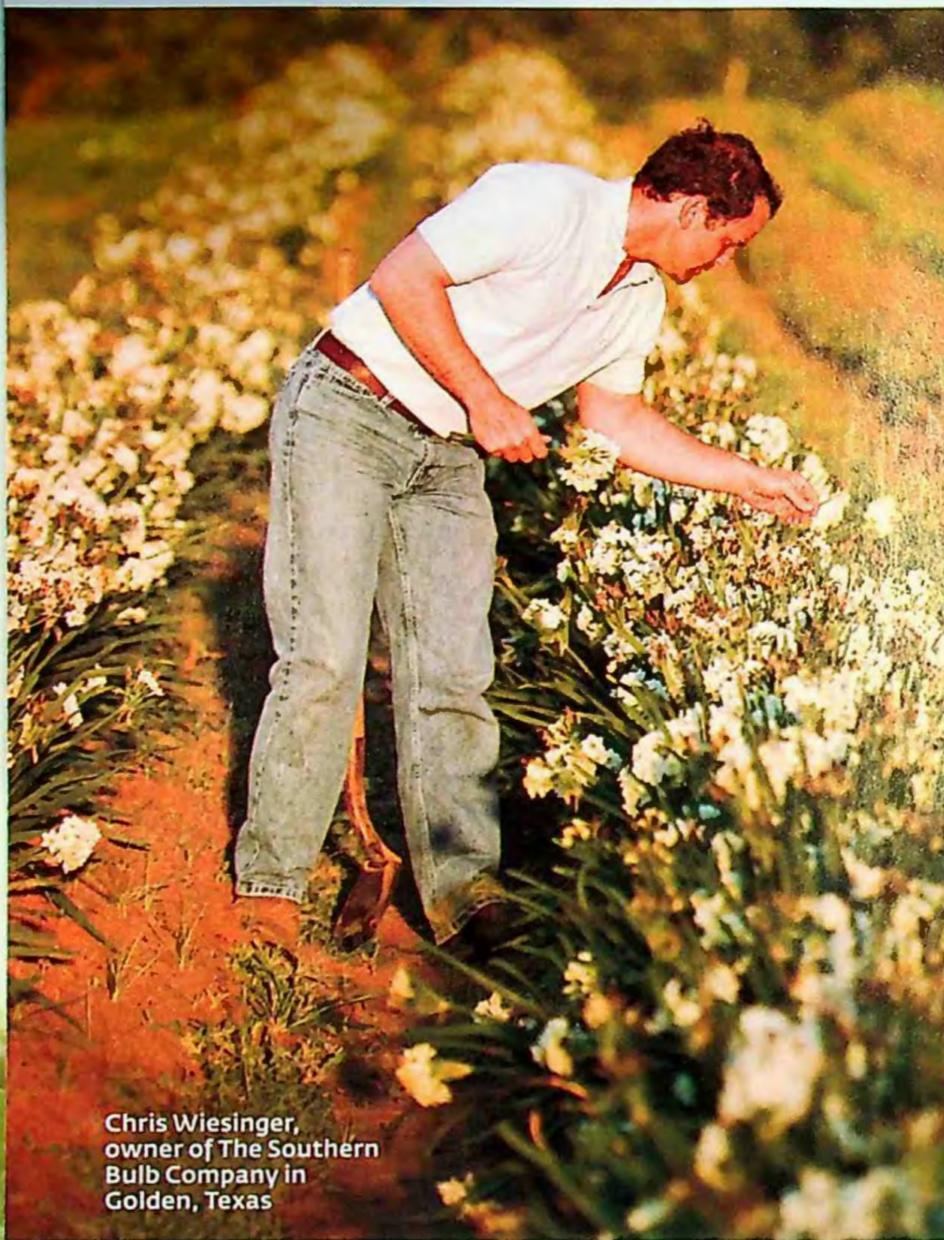
CULTIVATING NATURE'S SOUTHERN BEAUTY

Plant Bulbs Now

For glorious spring color, start
gardening now. Find our favorite
fall bulbs on page 81.



*'Tinka' tulip
gives a garden
a ballerina-
pretty splash
of color.*



Plant Now for Spring Blooms

Let The Bulb Hunter help you pick great fall bulbs for dependable color. BY GENE B. BUSSELL

Chris Wiesinger, aka "The Bulb Hunter," still remembers the first time he held a tulip bulb in his hand as a child. That moment sparked a lifelong fascination with bulbs. Founder of The Southern Bulb Company, he searches the Texas countryside to gather and preserve heirloom bulbs and encourages Southerners to add them to their yards and gardens.

The perfect time to plant spring-blooming bulbs is right now. (In the Coastal South, you have a little more time.) But with so many bulbs to choose from, which ones should you plant? We put this question to Chris—here are his top picks.

"Daffodils, snowflakes, and Byzantine gladiolus are some of my favorites," Chris says. "There are lots of daffodils to choose from, but the best are smaller,

9

To Plant
Now

JONQUIL

Small, dime-size blooms with grassy foliage. Amazing sweet fragrance. Naturalizes. One of the first flowers to bloom, late February.

CAMPERNELLE

Each bulb produces two or three stalks with multiple golden trumpet-shaped blooms per stalk. Sweetly fragrant. Grows in clumps. Blooms late February.

'GRAND PRIMO' DAFFODIL

One bulb produces two or three stalks, each bearing multiple flowers. Creamy white petals with a yellow center cup. Extremely fragrant. Good multiplier. Blooms beginning in late February.

SNOWFLAKE

Airy clouds of little white bells with a green dot at the end of each petal. Beautiful upright, silvery-green foliage. Good multiplier. Blooms early March.

GRAPE HYACINTH

Blue clusters of tiny bell-shaped blooms. Not fragrant. Good for naturalizing and for rock gardens. Blooms mid-March.

'GOLDEN DAWN' DAFFODIL

One bulb produces two or three stalks, each bearing multiple flowers with yellow petals and a golden center cup. Sweetly scented. Good multiplier. Blooms mid-March to early April.

'LADY JANE' TULIP

Elegant pink-and-white blooms that will remind you of peppermint candy. Best planted en masse. Blooms late March.

'TINKA' TULIP

Joyful blooms of red and pale yellow. Looks great with grape hyacinths. Best planted en masse. Blooms late March. (See page 79.)

BYZANTINE GLADIOLUS

Brilliant magenta blooms wave from swordlike foliage. Unforgettable in the garden. Forms large clumps with strong stalks. Blooms mid-April.



multiflowering ones because they have intense fragrances, long bloom times, and a better tolerance for the heat and humidity of the South." He also loves tulips, particularly 'Lady Jane' and 'Tinka,' as well as grape hyacinths. (They prefer drier spots, so plant them in a place that's not regularly irrigated.)

All these bulbs work well planted en masse and are good for naturalizing. They like soil that is loose and well-drained. If you have clay or heavy soil, improve drainage and fertility by adding composted leaves, peat, or mushroom compost. Plant in a location that gets lots of sun from January through early May.

Bulbs are some of the best perennials for Southern gardens. Try them. And, if you live in rural Texas and a young man knocks on your door and asks permission to dig bulbs he spotted blooming on your land, say yes. He'll be sharing them with grateful gardeners across the South. *



FOLLOW CHRIS'S ADVENTURES AND FIND THESE BULBS (INCLUDING SOME IN THE SOUTHERN LIVING PLANT COLLECTION) AT SOUTHERNBULBS.COM.



Gardening 101 Rooting Roses

Growing this garden favorite from cuttings is easy and (best of all) free.

BY WILLIAM C. WELCH

If you've never rooted before, you might wonder why you'd try it with roses. Can't you just buy the plants and save yourself the trouble? Sure, you could, but then you would miss out on some great roses of the South.

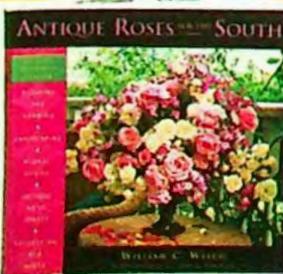
Rooting your own roses allows you to grow the antique varieties they don't sell in garden centers anymore—the ones you might see in a friend's or neighbor's yard. You may remember them from your childhood; many of them are centuries old. In fact, you could enjoy the same rose in your garden as George Washington grew at Mount Vernon.

Intimidated by rooting and growing roses? Don't be. It's easy—and fun. Even better, rooted cuttings turn into new plants that are free. (You can't beat free.) And every time you share a cutting with a friend, you're sharing a memory.

So try our simple technique and add some special flowers to your garden. *



'New Dawn' rose blooms in the spring and in the fall.



Pick up Dr. William Welch's *Antique Roses for the South* (Taylor Trade Publishing, \$24.95) for more tips from our rose expert.

FIVE VARIETIES TO TRY (AND WHY WE LOVE THEM)

1

'REINE DES VIOLETTES'
Fragrance alone is reason enough to grow this rose.



2

'SOUVENIR DE LA MALMAISON'
A repeat bloomer that loves the hot and humid South.



An Easy Bouquet

Pick light and dark shades of pink to create a simple, elegant arrangement in a shallow bowl.



HOW TO ROOT A ROSE IN THREE STEPS

STEP 1

Take a cutting that is 6 to 8 inches long using sharp pruners. Cut at a 45-degree angle just below where leaves join the stem. Remove lower leaves from the cutting. Place stem in water to prevent it from drying out. (Fall is the ideal time to take cuttings.)

STEP 2

Fill a small pot with moist potting soil. Pour a rooting powder such as Rootone in a small cup. Dip the cut end of each cutting in the powder. Tap the stem lightly to remove excess powder. Use a pencil to make a hole in the soil, stick cutting into hole, then tamp soil at stem.

STEP 3

Keep your cuttings moist but not soggy. Cover with a clear plastic bag for two to three weeks to retain humidity while they root. Most will root in 6-10 weeks. Leave in pots for several months. Transplant rooted plants into well-prepared beds in full or nearly full sun.

Old Roses at a Glance

Heirloom roses are time-tested and easy to grow. Give them plenty of room in your garden and use them as hedges, specimens, masses, or climbers.

Most old roses are shrubs ranging from 3 to 6 feet tall with similar spreads. Climbing, or "rambling," roses can cover 10 to 20 feet and create memorable pictures when planted on arches, pergolas, trellises, and fences.

3

'MARCHESA BOCELLA'
One of the easiest to grow, with a light, sweet fragrance.



4

'NEW DAWN'
Vigorous grower that's useful as a large hedge or climber.



5

'OLD BLUSH'
Common upright shrub with prolific flowers.



No Time To Root Roses?

Order these roses and more, ready to plant, from The Antique Rose Emporium.
antiqueroseemporium.com or
1-800-441-0002.

→ LOVE IT? GET IT! PAGE 168



Here's how well this fireplace works: On shoot day, we stayed warm though the temperature was in the 30s.

Build an Outdoor Fireplace

A big project that will reward you for years. Expert Will Goodman tells you how to create an aah-inspiring outdoor sanctuary.

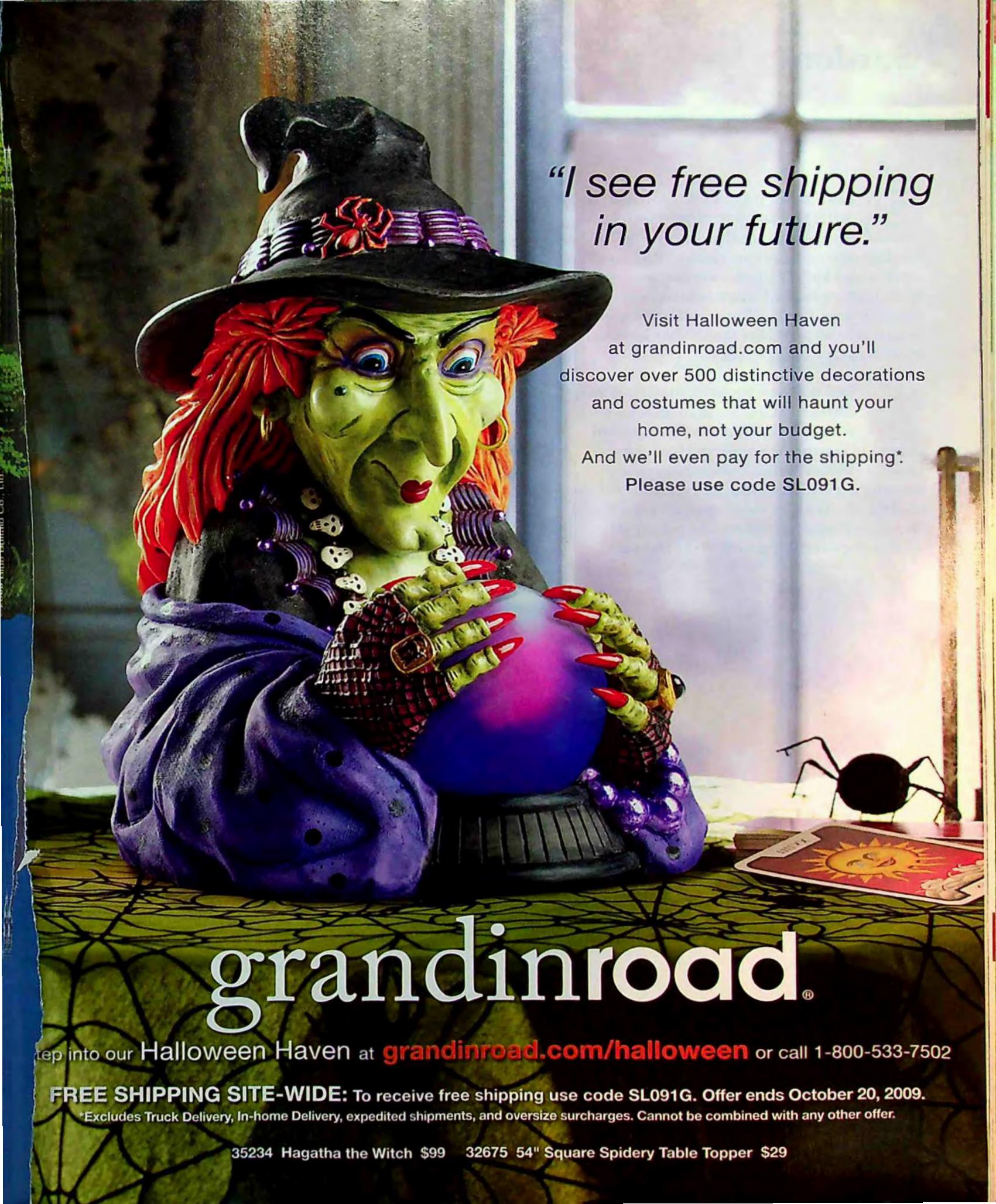
BY REBECCA BULL REED

We've shown you many outdoor fireplaces over the years, but we've never really told you how to *build* one. Then we found Will Goodman, landscape architect and fireplace guru. Here, the Marietta, Georgia, native gives his guiding principles for building an outdoor fireplace. A little daunted by the idea? Read on—you'll be hooked: His tips are the keys to creating a great outdoor space.

1

Create a destination that takes advantage of a view.

When you add a fireplace, you gain a retreat. Perched atop a ridge, a valley of hardwoods below, Will's fireplace is located nearly 30 yards from his home. Defined by stone sitting-height walls and a pea gravel floor, the area is roomy enough for half a dozen chairs and a picnic table. "Fireplaces are people magnets," says Will, "so plan on visitors." A 20- x 20-foot space is ideal.



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35234 Hagatha the Witch \$99 32675 54" Square Spidery Table Topper \$29

2

Maximize heat by building a fireplace with the proper dimensions.

This helps the fireplace draw and produce more heat. "Skilled fireplace craftsmen are hard to find," Will says. "I recommend using a kit." The Isokern brand (www.isokern.net) tops Will's list because the Danish company's fireplaces are guaranteed to draw. Buckley Rumford Company (rumford.com) is also a good source. Veneer the kit's block with a favorite material, such as stone or brick.

3

Tell a story by personalizing your design.

"A unique, decorative keystone is a must," says Will. The hand-carved arrowhead keystone is a respectful bow to the Cherokee Indian trail that ran atop the ridge where his fireplace sits today. The acorn mantel brackets, also made by a craftsman, are a nod to the name of his home, Oakton, the oldest continuously occupied residence (1838) in Marietta.


Detail WE LOVE:

A so-Southern millstone set into an economical pea gravel patio

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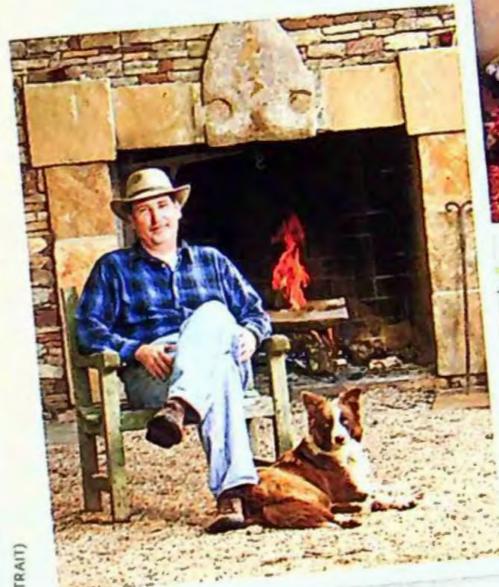
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THE SPARK THAT STARTED IT ALL

Will was inspired by this fireplace crane he purchased from a Chicago estate off eBay. He designed the firebox—55 inches tall, 50 inches wide, and 20 inches deep—to accommodate it. For a similar crane try rumford.com/store.



More Great Advice FROM WILL

- **Research your municipality's outdoor fireplace codes.** They'll dictate what you can and cannot do in your yard.
- **Consider scale.** An outdoor fireplace should be at least 8 feet tall to have presence and to direct smoke away.
- **Budget between \$12,000 and \$16,000,** depending on the complexity of your design.
- **Start with a strong base.** Always get an engineer to size your footing.
- **Install natural gas,** even if you don't think you'll use it. Fire starting will be easier, and a gas line would cost more to add later. If a grill or outdoor kitchen is in your future, you'll already have gas access.
- **Include a mantel.** It's perfect for displaying art. Look for chunky, rustic beams salvaged from old homes or barns. Sawmills are a good source.
- **Cap the top** to keep out rain, disperse heat, and arrest sparks. Remove overhanging limbs so they don't become fire hazards.
- **Consider a hearth.** They raise the firebox 18 to 20 inches above the ground, maximizing heat. Plus, you'll gain extra seating and a place to prop your feet.
- **Add a roof**—you'll enjoy the space even in rain. Will's chimney is 22 feet tall to accommodate a roof later on. *

→ LOVE IT? GET IT! PAGE 168



TURN YOUR OUTDOOR ROOM INTO A COZY RETREAT FOR FALL.
SEE 20 INSPIRING ROOMS: southernliving.com/october2009

Allergy symptoms, like runny nose, sneezing and itchy eyes, can take your kids out of the action.

CHILDREN'S BENADRYL®

FASTMELT tablets dissolve in your child's mouth and provide effective allergy relief so they can get back into it. CHILDREN'S BENADRYL works when they need it.



Use only as directed.

YOU CAN'T PAUSE LIFE™



Around Your Garden October

Grow Now: Snapdragons

Add snapdragons to your garden to brighten your landscape from fall through spring. They are available in a range of sizes and colors. Blooms come in red, pink, yellow, white, orange, or purple and will flower off and on through fall and winter and then explode with flowers to greet the spring. Snaps prefer a sunny location with slightly moist, well-prepared soil that has good drainage. (In the Upper South wait until spring to plant.) Combine them with other blossoms such as the spiky blooms of foxgloves, or place them behind mounding flowers such as calendulas, pansies, violas, and alyssums. You can also accent their blooms by combining them with the foliage of kales, cabbages, and mustards. **BY GENE B. BUSELL**

JAPANESE MAPLES

Add a little color to your landscape with the elegant foliage of Japanese maples (*Acer palmatum*; shown below). Their leaves change into brilliant shades of red, orange, or yellow with cooler weather. Try the selections 'Glowing Embers' or 'Osakazuki' to warm your fall days.



BOLD COLOR

Crotons (shown above) are beautiful houseplants that echo the shades of the season with their yellow, orange, red, and green leaves. Use them to brighten any indoor room or to dress up an entry to your garden or home. Let the soil dry slightly between waterings.

HERBS

Lots of **herbs** thrive in cool weather. Add chervil, thyme, cilantro, sorrel, sage, curly-leaf parsley, Italian flat-leaf parsley, and rosemary to your containers or flowerbeds, and enjoy them in your garden and meals.

Take Note

For blooms on a budget, sow seeds of poppies, bachelor's buttons, and larkspurs. Select a sunny spot, and scatter seeds on a prepared bed. Rake lightly, and water.



OUR GUIDE FOR USING
FOLIAGE THAT DAZZLES:
southernliving.com/gardens



There was only one way
we could make **granola**
even better.

Bake it into a **cookie**.

GRANOLA COOKIES

Chewy Fruit & Nut

Crunchy Triple Nut

Chewy Trail Mix

Crunchy Dark Chocolate Almond



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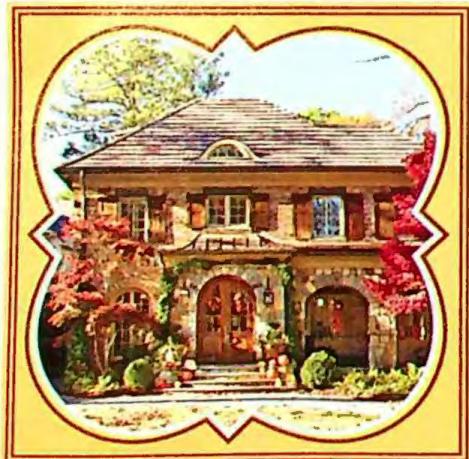
pepperidgefarm.com



*What we did with the **Bishop's House***

A simple crayon drawing and a beloved former owner inspire a beautiful renovation to this Atlanta home.

by AMY BICKERS ♦ photographs by LAUREY W. GLENN



THE HOUSE TODAY

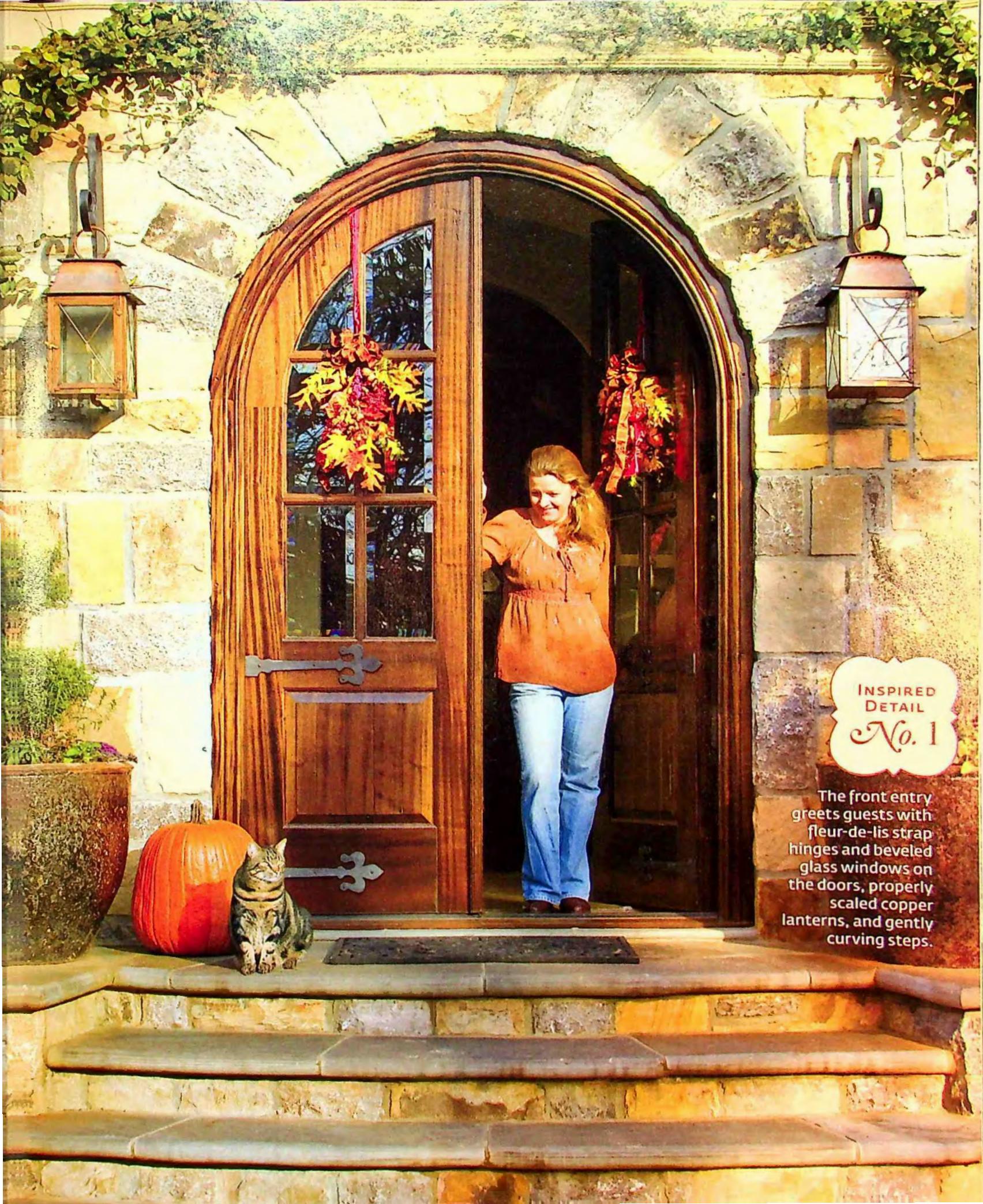
with his youngest daughter and a box of crayons. They colored a dream house with a rooftop of cheery hues. ♣ The builder imagined a grand place to honor the man his family had loved and laughed with for nearly a decade. »

THERE ONCE WAS AN EPISCOPAL

bishop who lived in a modest home in Atlanta on a tree-lined street named for Georgia's sweetest fruit. He often visited his next-door neighbors—a builder, his wife, and their four beautiful daughters. He always arrived with his signature entrée, chicken in a bag. He also brought laughter (the Right Reverend C. Judson Child, Jr., the seventh bishop of the Episcopal Diocese of Atlanta, was known for his quick wit and easy sense of humor). When the day came for him to move in 2004, he sold the house to the family next door, and then the builder sat down

THE INSPIRATION





INSPIRED
DETAIL
No. 1

The front entry greets guests with fleur-de-lis strap hinges and beveled glass windows on the doors, properly scaled copper lanterns, and gently curving steps.

INSPIRED
DETAIL
No. 2

Inspired by church pews, neighbor and furniture builder Rob Cart crafted the breakfast room table and bench. He carved quatrefoil designs in the base to reflect the Gothic-style architecture.



And

that is how six Methodists ended up in an Episcopal-inspired home that is equal parts Gothic and gorgeous, comfortable and chaotic—and an inspired tribute to a dear friend.

The Ladisic family (Michael; his wife, Lisa; and their four children, Clara, Annie, Rachel, and Margaret) hired Atlanta architect Linda MacArthur to formalize the plans for what would become “The Bishop’s House.” Linda based the front exterior, including the colorful roof tiles, on the child’s picture. She based the rest on the Bishop himself.

“When they told me it was the retired Episcopal bishop’s house, I suggested we use that fact as a theme inside to pay respect to this wonderful man who was a fixture in the neighborhood,” Linda says. Episcopal churches and cathedrals are characterized by Gothic elements such as arches; vaulted ceilings; stained glass windows; and rich, ornamental ecclesiastical symbols. “Being an Episcopalian, I knew what a rich architectural history there was to work with.”

Throughout the home’s plan, Linda added Gothic details: arches cut out here and there, stained glass and leaded glass windows, a groin vault in the foyer, and small private spaces to suggest rooms meant for reflection.

During planning and construction from 2005 to 2006, Michael and Linda bounced ideas back and forth. The house is filled with examples of the ways in which they thought creatively while remaining true to the theme.

For instance, the newel finials on the mudroom staircase are based on chess pieces Michael found, a tongue-in-cheek



INSPIRED DETAIL No. 3

The back entry includes a mudroom and secondary staircase. A paneled wall provides space for a constantly growing display of black-and-white family photos.



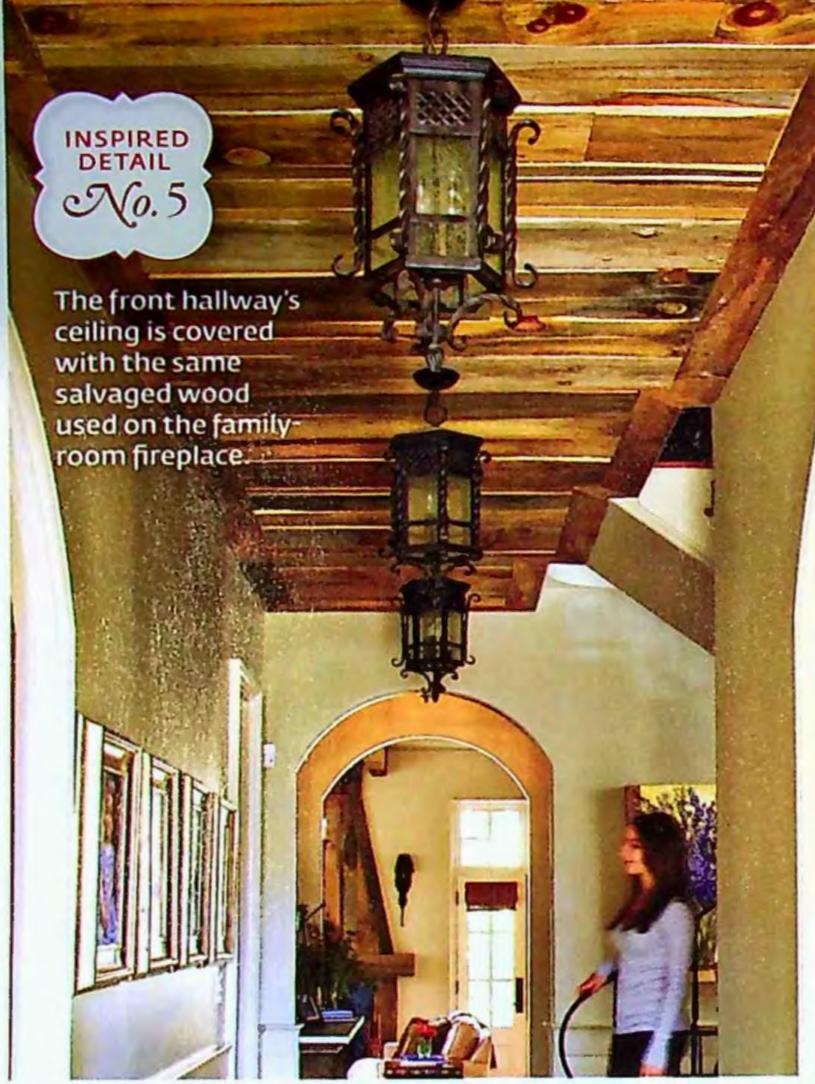
INSPIRED DETAIL No. 4

The kitchen is centrally located. The distressed green, butcher-block-topped piece, discovered in a Georgia antiques shop, was built into the floor plan.

INSPIRED
DETAIL

No. 5

The front hallway's ceiling is covered with the same salvaged wood used on the family-room fireplace.



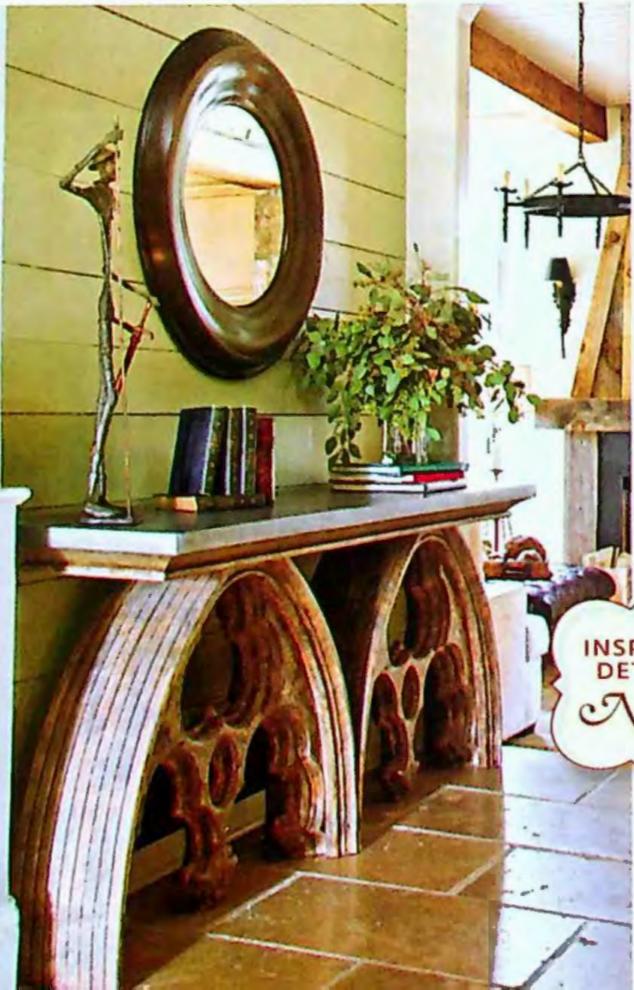
INSPIRED
DETAIL

No. 6

INSPIRED
DETAIL

No. 6

A dramatic console table is a souvenir from a Highlands, North Carolina, trip. Michael and Lisa found it at Acorn's, a shop located at Old Edwards Inn and Spa.



INSPIRED
DETAIL

No. 7

Comfortable furnishings encourage family time. Wall-to-wall built-ins provide plenty of storage for media components, games, and books.

reference to the bishops you find on a chess board rather than in a cathedral. ("I like how Michael brought a different meaning to the idea of the bishop," Linda says.)

Further evidence of Michael's creative thinking: The front hallway ceiling and family room fireplace surround both came from a side-of-the-road find—\$400 worth of salvaged wood Michael picked up on a drive to Highlands, North Carolina. He brought it back in two truckloads.

There's another travel souvenir in the kitchen. Michael and Lisa asked kitchen designer Jane Hollman to include a butcher-block piece—discovered in a Pine Mountain, Georgia, antiques shop—in the floor plan. Its distressed green paint finish and hand-carved details perfectly fit the home's old-world feel. Positioned at the end of the island facing the family room, the great find never goes unnoticed.

Linda's own travels around the South added to the home's design. When Michael and Lisa decided, mid-construction, that they wanted a pool house, Linda sketched out a drawing based on an entry arbor she'd seen at Christ Church on St. Simons Island. "I had just been there and seen this wonderful little entry piece," Linda says. "There are so many details in churches, little gates and doorways that are inspiring."

Another inspired element came not from road trips but rather from a walk down the street. Michael asked neighbor and furniture builder Rob Cart to make the breakfast table and bench. Rob, guided by the look and feel of church pews,



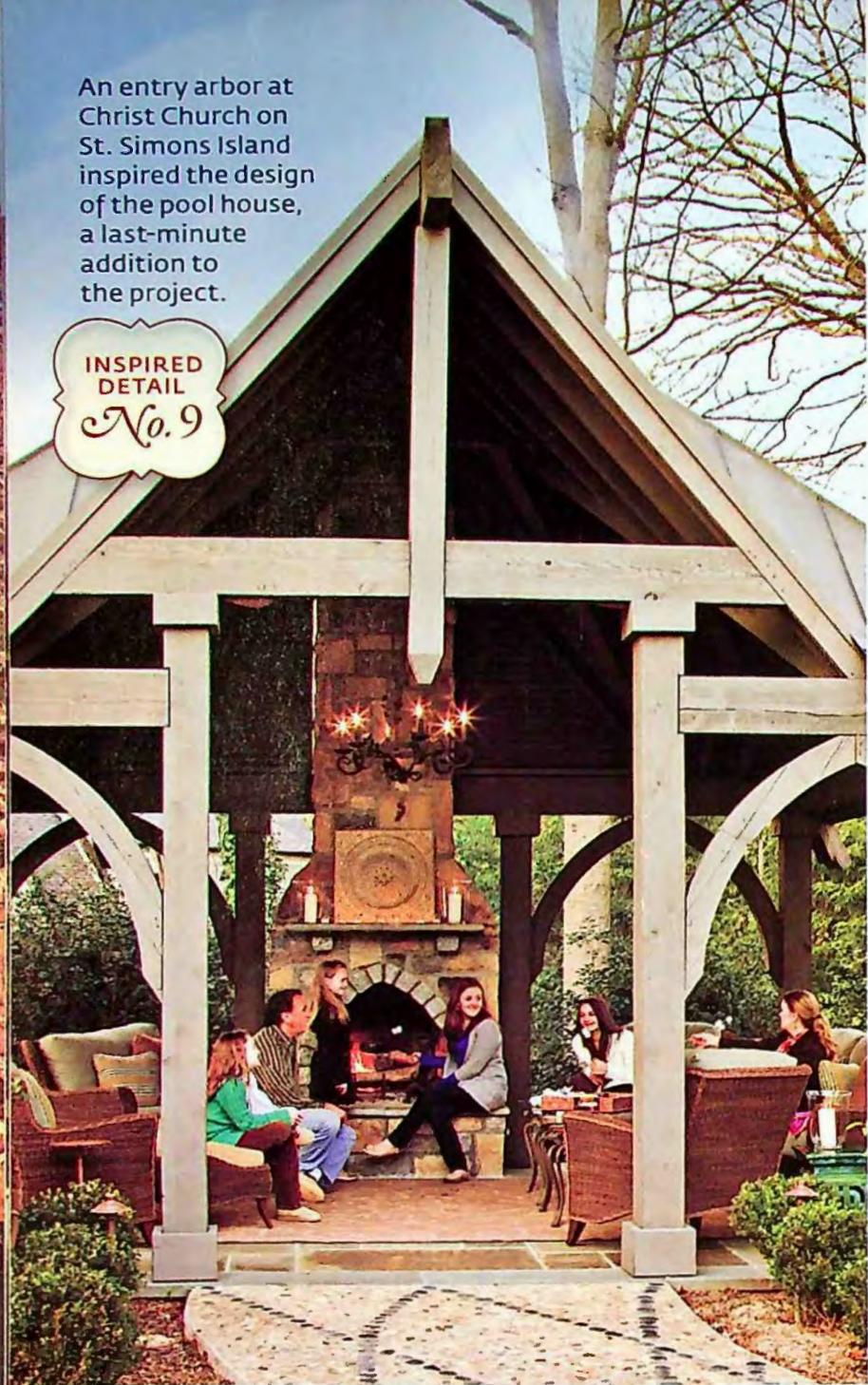
INSPIRED
DETAIL
No. 8

The home is decorated with pieces that are casual but that complement its formal architecture.

The living room's neutral palette—accented with a soft blue on pillows and in accessories—has the timeless appeal of a sepia-toned photo.

An entry arbor at Christ Church on St. Simons Island inspired the design of the pool house, a last-minute addition to the project.

INSPIRED
DETAIL
No. 9



got into the Gothic spirit of things by carving out quatrefoil designs in the furniture pieces.

When the home was complete, the family took on the task of moving right next door. Michael says moving next door is much harder than moving across town because you tend not to weed things out and you move piece by piece. (The girls got paid per box.) On their first night in the house, three years ago, their first dinner was chicken in a bag.

"The Bishop Child was a phenomenal guy," Michael says of his former neighbor, who passed away in 2005 and never saw the completed home. "People have come up to me and said how proud he would be, that he would have loved to have a family in this house. So I think we have good mojo here." *

LOVE IT? GET IT! PAGE 168

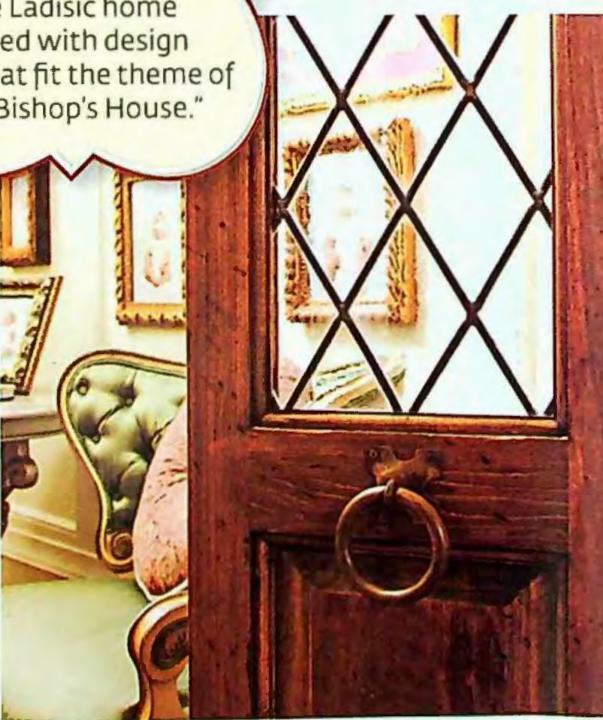
A Groin-Vaulted Foyer

is a classic example of Gothic architecture used in many churches built in the Middle Ages.



More Inspired Details

The Ladisic home is filled with design ideas that fit the theme of "The Bishop's House."

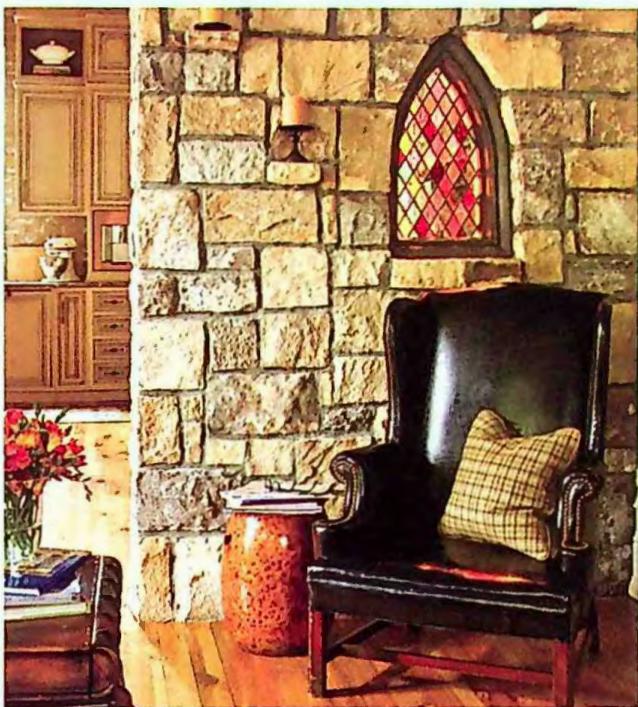


Leaded Glass

lends old-world charm and elegance to the reading room doors.

Stained Glass Windows

are translucent works of art often associated with the great cathedrals of the world.



Chess Pieces

inspired the carved finials on the secondary staircase.



A Storybook Cottage Roof

in a mix of red, orange, and green tiles adds fairy tale charm.
monierlifetile.com

A Wall Sconce

on the second floor carries the ecclesiastical theme into the small brick entry to the master bedroom.



Magnificent Fire *OF A Southern Fall*



MAPLES, CYPRESSES, AND DOGWOODS GLOW AT
KENTUCKY'S BERNHEIM ARBORETUM, THE GIFT OF A GRATEFUL
IMMIGRANT WHO WANTED PEOPLE TO LOVE THIS LAND.
by STEVE BENDER • photographs by RALPH ANDERSON



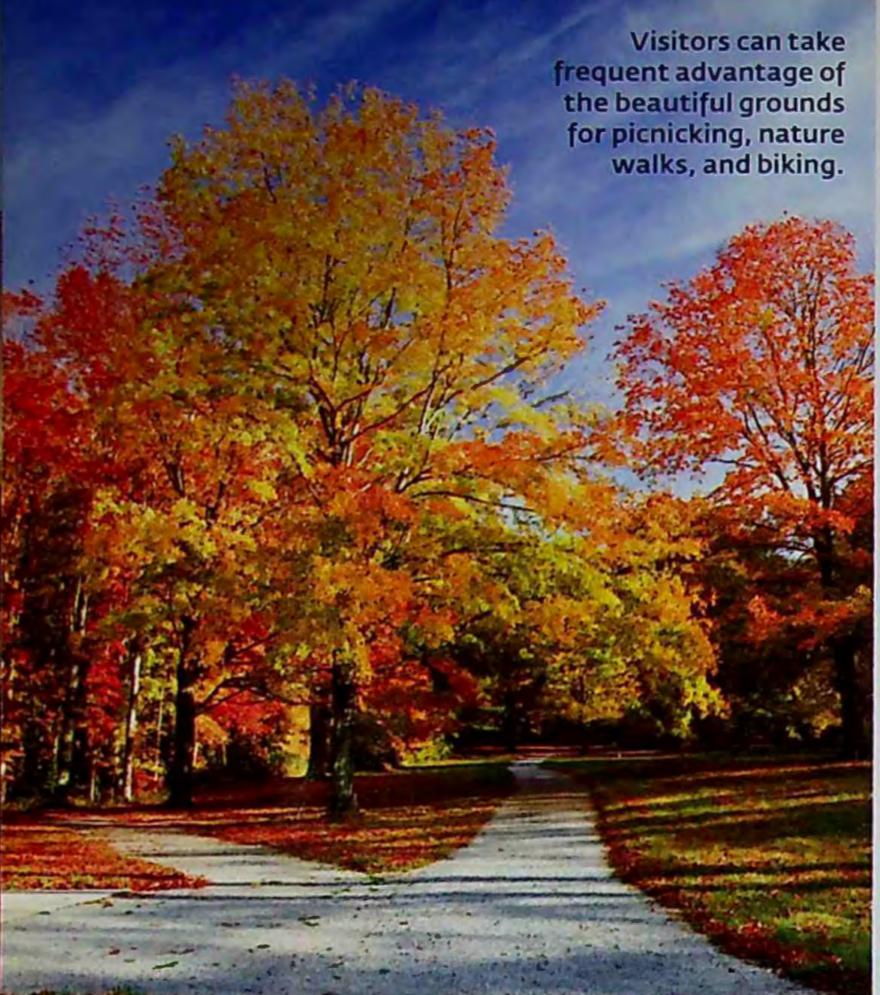
SUGAR MAPLE

The glowing leaves of sugar maple set the tone for a memorable day in the arboretum.



BALD CYPRESS

It's not a classic fall tree, but it has feathery leaves that turn a stunning gold, orange, and russet brown.



Visitors can take frequent advantage of the beautiful grounds for picnicking, nature walks, and biking.



RED MAPLE

A lone red maple receives the sun's first rays as morning mist rises from Lake Nevin.



T

hose who contend nothing good ever flowed from a whiskey bottle need to leave immediately for Clermont, Kentucky. For it was there in 1929 that whiskey baron Isaac Bernheim poured radiant beauty upon the land, establishing a refuge for majestic trees and shrubs that grow grander with each passing decade.

Bernheim Arboretum and Research Forest is the South's premier venue for admiring these plants in a natural environment. Designed by the famed landscape architecture firm of Frederick Law Olmsted, it adorns 14,000 acres of formerly logged and worn-out farmland. Though Isaac died five years before his legacy opened to the public in 1950, today on a crisp October morning it is easy to imagine his soul rising with the mist from the waters of Bernheim's Lake Nevin.

There's no place better for a reflective stroll. Executive director Mark Wourms walks the grounds every day, rain or shine. For him, Bernheim's message goes beyond its oaks, maples, beeches, crabapples, and hollies. It also speaks of its birds, lizards, grasses, wildflowers, and insects.

"Our mission," he observes, "is connecting people with nature. And you know what? I don't care whether that's by getting people excited about fishing, finding frogs in our ponds, or sitting under a 100-year-old oak reading poetry. If we get them out here appreciating the beauty, the diversity, and the experience they can have outdoors, then we've touched their hearts. That then opens up their minds, so they can take in a little knowledge, absorb a little more, and they're hooked."

Fall color, which usually peaks here around the end of October, ranges from sugar maple's orange, ginkgo's gold, and dogwood's scarlet to the subtler buttermilk-biscuit tones of beech, sycamore, and hornbeam. Each tree is exquisite in its own way, a work of art



Built largely of recycled materials, the Visitor Center captures solar energy, purifies wastewater, and uses geothermal heating and cooling.

in a gallery of nature's exuberance.

Everyone can find a favorite color. Mark compares foliage lovers to bird-watchers. "Some people like the bright red male cardinal," he says. "Others prefer the female's muted colors. I think fall foliage affects you the same way, whether you're looking for crimson reds or golden browns. And the cool thing about Bernheim is, we provide them all."

The arboretum also provides practical gardening advice to the public through its extensive plant collections. For example, the Bernheim Select Urban Trees program identifies attractive, tried-and-true species that thrive in home gardens without much care. It includes such gems as Chinese fringe tree (*Chionanthus retusus*), Carolina silver bell (*Halesia carolina*), and American smoke tree (*Cotinus obovatus*). "This is a great reference for the average

joe who's picking out something for the yard," says Mark.

I.W. Harper whiskey made Isaac W. Bernheim a wealthy man. Like many before and after him, he could have bestowed his name and fortune on an inanimate object, perhaps a museum or a school. Instead, he left a living legacy "for the people of Kentucky, and their friends," he said, "to further their love for the beautiful in nature." Watching leaves ignite in the sun's dawning rays, we stand gratefully in his debt. *

BERNHEIM ARBORETUM AND RESEARCH FOREST: Bernheim is located about 25 miles south of Louisville, just off I-65 at Exit 112. Open daily except Christmas and New Year's. Free admission Monday-Friday; \$5 per car Saturday-Sunday. For more information visit bernhem.org or call (502) 955-8512.

A FALL HARVEST —DINNER PARTY—



THIS SOPHISTICATED YET EASY-TO-MAKE MENU IS PERFECT FOR CELEBRATING A COOL, CRISP OCTOBER EVENING WITH FRIENDS.

by MARION MCGAHEY • photographs by JIM FRANCO



The South seems to breathe a collective sigh of relief when October rolls around. There's a welcomed reprieve from steamy summer days. The onset of football season. (Go team!) And the delicious aromas of hearty, cool-weather food pouring out of the oven. These unforgettable seasonal recipes are made for entertaining. From warm brie topped with delicious Roasted Grape Chutney to a mouthwatering Rosemary-Garlic Pork With Roasted Vegetables & Caramelized Apples, this menu will leave you and your guests craving more cool autumn nights.

THE MENU



Caramelized
Onion
Flatbread



Hearts of
Romaine
Salad



Rosemary-
Garlic Pork
With
Roasted
Vegetables &
Caramelized
Apples



Roasted
Grape
Chutney



Rich
Chocolate
Tart

LEFT: Design a low centerpiece to keep the conversation flowing. We used small cabbages, purple and golden cockscomb, and hypericum berries in our centerpiece for a festive fall look.

ABOVE: A straw place mat wraps a gorgeous bouquet.

Caramelized Onion Flatbread

MAKES 8 SERVINGS HANDS-ON TIME: 25 MIN.
TOTAL TIME: 45 MIN.

- 1 large sweet onion, sliced
- 3 Tbsp. olive oil, divided
- 1 lb. bakery pizza dough
- 1½ tsp. kosher salt
- 1 tsp. chopped fresh rosemary

1. Preheat oven to 425°. Sauté onion in 1 Tbsp. hot oil over medium-high heat 15 minutes or until golden brown.

2. Press dough into a 15- x 10-inch jelly-roll pan, pressing to about ¼-inch thickness. Press handle of a wooden spoon into dough to make indentations at 1-inch intervals; drizzle with remaining 2 Tbsp. oil, and sprinkle with salt, rosemary, and caramelized onions.

3. Bake at 425° on lowest oven rack 20 minutes or until lightly browned.
Kitchen Express: Substitute 1 (13.8-oz.) can refrigerated pizza crust dough for bakery pizza dough. Reduce salt to ¾ tsp. Reduce bake time to 10 minutes or until lightly browned.



HEARTS OF ROMAINE
SALAD

Hearts of Romaine Salad

MAKES 8 SERVINGS HANDS-ON TIME: 15 MIN.
TOTAL TIME: 45 MIN.

- ½ cup extra virgin olive oil
- ¼ cup Champagne vinegar or white wine vinegar
- 2 Tbsp. minced shallots
- 1 Tbsp. whole-grain Dijon mustard
- 2 tsp. honey
- ½ tsp. salt
- ½ tsp. freshly ground pepper
- 4 romaine lettuce hearts
- 8 radishes, halved and thinly sliced

Garnishes: freshly shaved Parmesan cheese, chopped fresh chives

1. Whisk together first 7 ingredients until blended. Cover and chill 30 minutes. (Dressing may be stored in refrigerator up to 3 days.)
2. Cut romaine hearts in half lengthwise, keeping leaves intact. Arrange halves on individual serving plates. Sprinkle with radishes. Drizzle with vinaigrette. Season with salt and pepper to taste. Garnish, if desired.

Rosemary-Garlic Pork With Roasted Vegetables & Caramelized Apples

MAKES 6 SERVINGS HANDS-ON TIME: 41 MIN.
TOTAL TIME: 2 HR., 24 MIN. (INCLUDING
CARAMELIZED APPLES)

- 1 lb. carrots, peeled and cut into 2-inch pieces
- 1 lb. parsnips, peeled and cut into 2-inch pieces
- 2 medium-size sweet onions, quartered
- 3 tsp. salt, divided
- ½ tsp. freshly ground pepper, divided
- ½ cup olive oil, divided
- 3 Tbsp. fresh rosemary leaves, divided
- 1 (4-lb.) boneless pork loin roast
Kitchen string
- 2 Tbsp. Dijon mustard
- 4 garlic cloves, coarsely chopped
- 6 large garlic bulbs
- ½ cup apple cider vinegar
Caramelized Apples

1. Preheat oven to 425°. Combine first 3 ingredients in a large bowl; sprinkle with



CARAMELIZED ONION
FLATBREAD



ROSEMARY-GARLIC PORK

— WITH ROASTED VEGETABLES & CARAMELIZED APPLES —

1 tsp. salt and $\frac{1}{2}$ tsp. pepper.

2. Sauté vegetables in 3 Tbsp. hot oil in a 7½-qt. roasting pan over medium-high heat 8 minutes or until caramelized. Remove from heat, and stir in 1 Tbsp. rosemary.

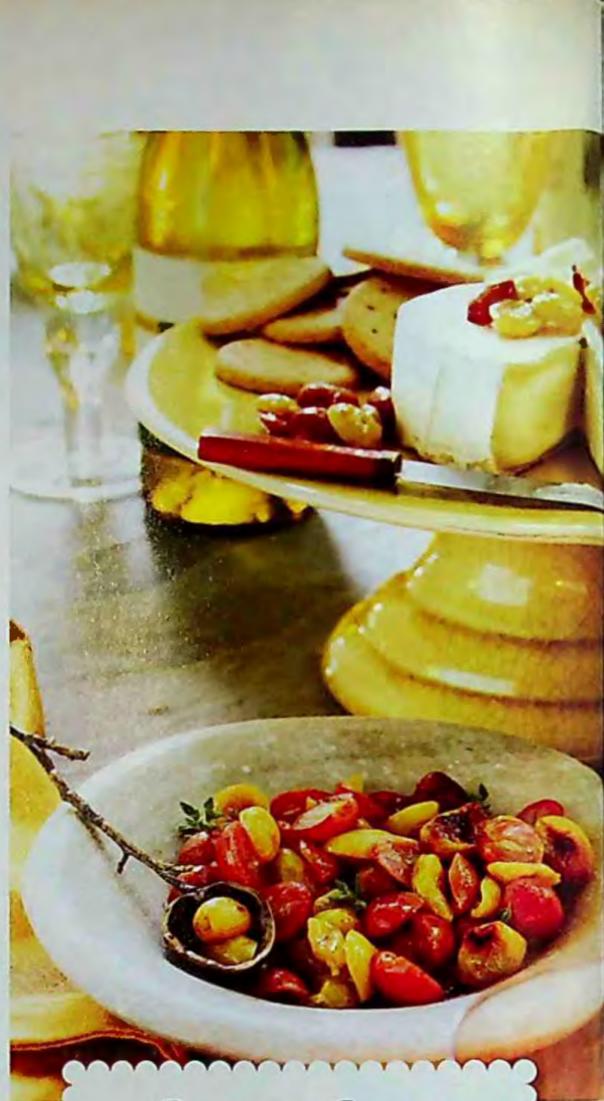
3. Tie pork with kitchen string, securing at 1-inch intervals. Sprinkle pork with remaining 2 tsp. salt and 1 tsp. pepper, and place on top of vegetables in pan. Stir together mustard, chopped garlic, 2 Tbsp. olive oil, and remaining 2 Tbsp. rosemary; spread over pork.

4. Cut off pointed ends of garlic bulbs. Drizzle with remaining 1 tsp. oil.

Arrange garlic bulbs, cut sides down, around pork in pan.

5. Bake at 425° for 1 hour and 10 minutes or until a meat thermometer inserted into thickest portion of pork registers 160°. Let stand 10 minutes.

6. Transfer pork and vegetables to a serving platter, reserving drippings in pan. Add apple cider vinegar to pan, and bring to a boil over medium-high heat; reduce heat to medium, and simmer, stirring



ROASTED GRAPE CHUTNEY

often, 3 minutes or until thickened. Pour over vegetables. Slice pork, and serve with roasted vegetables, garlic bulbs, and Caramelized Apples.

Caramelized Apples:

MAKES 6 SERVINGS HANDS-ON TIME: 10 MIN.
TOTAL TIME: 18 MIN.

- ¼ cup firmly packed dark brown sugar
- 4 Pink Lady apples, quartered
- 4 Granny Smith apples, quartered
- Salt and pepper
- 2 Tbsp. olive oil

1. Rub brown sugar on cut sides of apples; sprinkle with desired amount of salt and pepper.
2. Cook apples in hot oil in a 12-inch skillet over medium-high heat 8 minutes or until caramelized and crisp-tender.

Roasted Grape Chutney

MAKES 1½ CUPS HANDS-ON TIME: 10 MIN.

TOTAL TIME: 1 HR.

- 1 cup seedless red grapes, halved
- 1 cup seedless green grapes, halved
- 1 Tbsp. olive oil
- 1 Tbsp. red wine vinegar
- 1 tsp. dried thyme
- ½ tsp. kosher salt
- ¼ tsp. pepper

1. Preheat oven to 425°. Stir together all ingredients. Spread grape mixture on an aluminum foil-lined baking sheet. Bake 20 minutes or until grapes begin to shrivel. Remove from oven, and let cool 30 minutes. Store in refrigerator up to 3 days.

Rich Chocolate Tart

MAKES 12 TO 16 SERVINGS HANDS-ON TIME:

25 MIN. TOTAL TIME: 4 HR., 5 MIN.

- 1½ cups gingersnap crumbs (about 39 cookies)
- 6 Tbsp. butter, melted
- 3 Tbsp. powdered sugar
- 1¼ cups heavy cream
- 15 oz. bittersweet chocolate, chopped*
- 1 tsp. vanilla extract

Garnishes: sweetened whipped cream, dried fig halves

1. Preheat oven to 350°. Stir together first 3 ingredients. Firmly press on bottom and up sides of a 9-inch tart pan. Bake 8 to 9 minutes or until fragrant. Cool on a wire rack 30 minutes.

2. Bring cream to a boil in a 3-qt. saucepan over medium-high heat.

3. Process chocolate in a food processor or blender until finely ground. With processor running, pour hot cream and vanilla through food chute in a slow, steady stream, processing until smooth, stopping to scrape down sides as needed.

4. Pour mixture into cooled crust. Chill, uncovered, 3 hours. Garnish, if desired.

Semisweet chocolate may be substituted.

TOP FALL REDS FOR \$12 OR LESS

Food Executive Editor Scott Jones shares his top red wines to pair with this festive menu.



HOGUE
Cabernet/Merlot, Washington



MERIDIAN VINEYARDS
Pinot Noir, California



COLUMBIA CREST
Grand Estates Shiraz, Washington



CONCHA Y TORO
Carménère, Chile



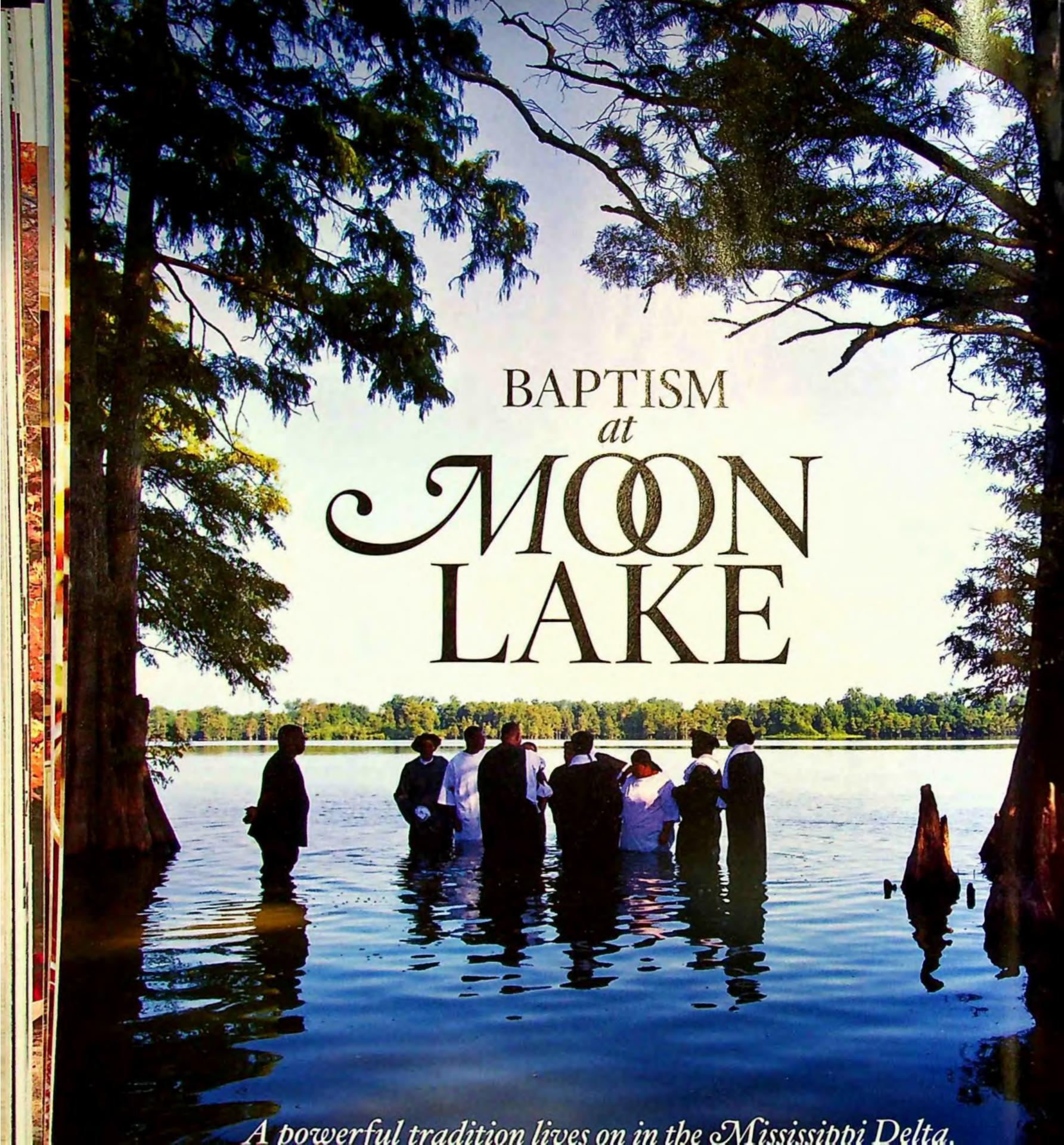
BOGLE VINEYARDS
Petite Sirah, California



RICH CHOCOLATE
TART



FIND DELICIOUS MENUS FOR EVERY OCCASION WITH OUR ENTERTAINING COOKBOOK: SOUTHERNLIVING.COM/ENTERTAINING-COOKBOOK

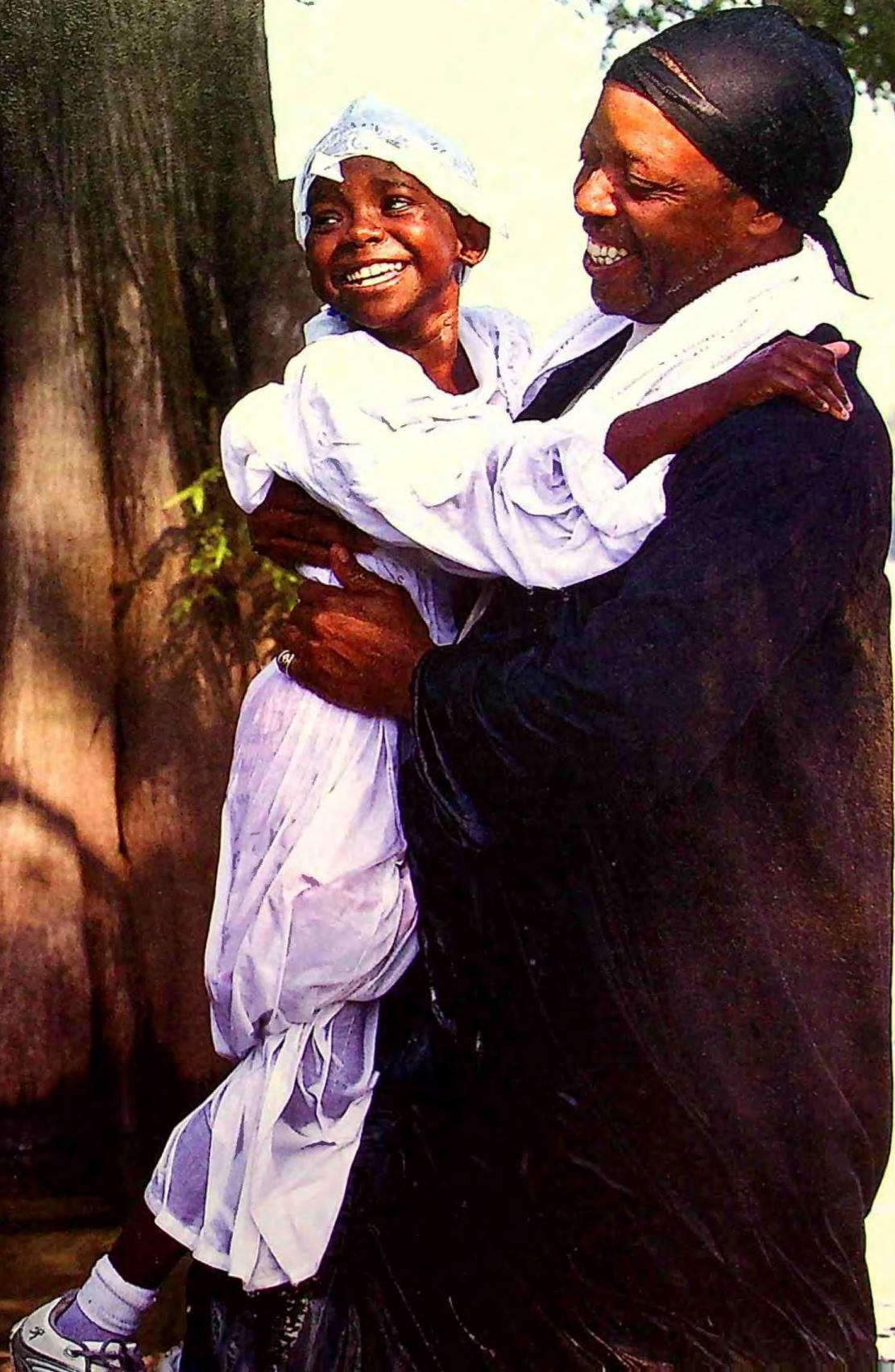


BAPTISM
at
**MOON
LAKE**

A powerful tradition lives on in the Mississippi Delta.

MOON LAKE
reflects how the
Mississippi Delta has
always defined
itself—by the land
and the river.

A SNEAKER
peeks out from the
traditional baptismal
robe of this child of
modern Mississippi.



MORNING MIST
hovers over the lake,
quiet and still
before baptism.



Moon Lake spills over the Mississippi landscape in a glassy crescent, like it was poured from a pitcher. On this fall day, the early morning mist has barely lifted from the water, but already the Delta sun is hot. The silence gives way to the sound of tires on pavement as a caravan of SUVs and minivans pulls onto the narrow ribbon of road circling the lake. Here, on this spot, as they have done for more than a century, a cluster of African American churches gather for baptism.

Like other oxbow lakes in The Delta, Moon Lake was a gift of the river, created when the force of the Mississippi carved out such a sharp bend that it jumped itself, leaving the lake behind as a calling card.

For generations, Moon Lake has "just been our baptizing place," says Rev. Edgar Marshall, who preaches at four Delta churches, including Beautiful Zion, where he grew up. He was baptized here 55 years ago. "We've got a new church with a baptismal pool, but we still go to the lake. I'll still be going to the lake till I get too old."

Rev. Marshall stands in the water, awaiting the faithful with a group of fellow pastors. They all have the kind of rich, resonant voices that we Southerners love in our preachers.

Together, they deliver a message of forgiveness and acceptance to church members lining the bank high above: *Each one of us is a VIP. Each one of us is an object of God's love...*

Baptismal candidates, their white robes gleaming in the morning sun, gather on a wooden landing, the bridge to 100 years of their shared spiritual history. You hear it in whispers all along the bank: *I was baptized in that very spot 60 years ago...*

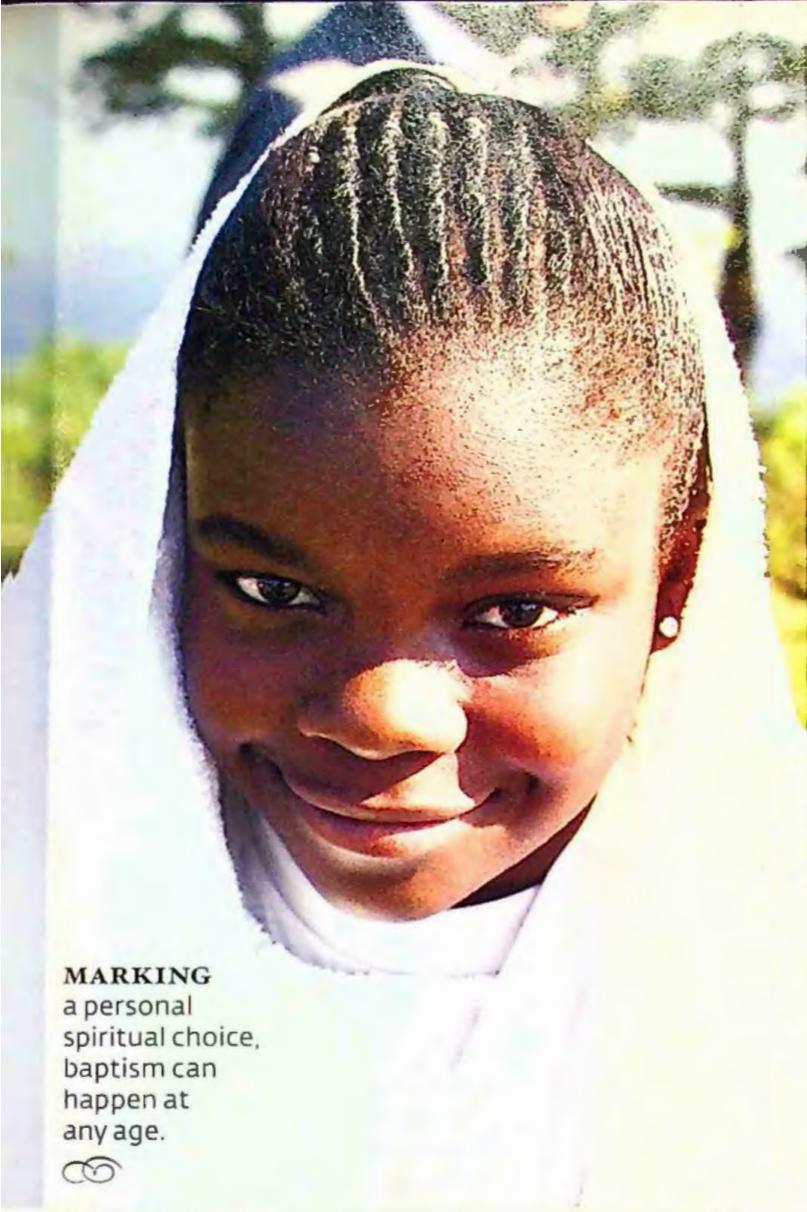
The spirituals they lift up to heaven are as old and beautiful as the weathered cypress trunks casting shadows on the lake: *Glory, glory, hallelujah, since I laid my burden down...*

A little girl begins to cry. She is afraid of snakes. A comforting adult carries her to one of the pastors waiting in the lake. Gently, he sets her down. The other ministers close protectively around her as she is immersed. The moment she's lifted up, she lights up the whole service with her smile—part joy, part relief—and is carried safely back to shore.

One by one, others follow her path, down the wooden steps and through the water to the spot where their parents and grandparents were baptized. As each believer is lowered down, those watching from the bank grow quiet. They watch in silence as the waters part to receive these sons and daughters of The Delta. Then, as they're lifted up, there's pure jubilation and a resounding "amen" on this Mississippi Sunday morning. *

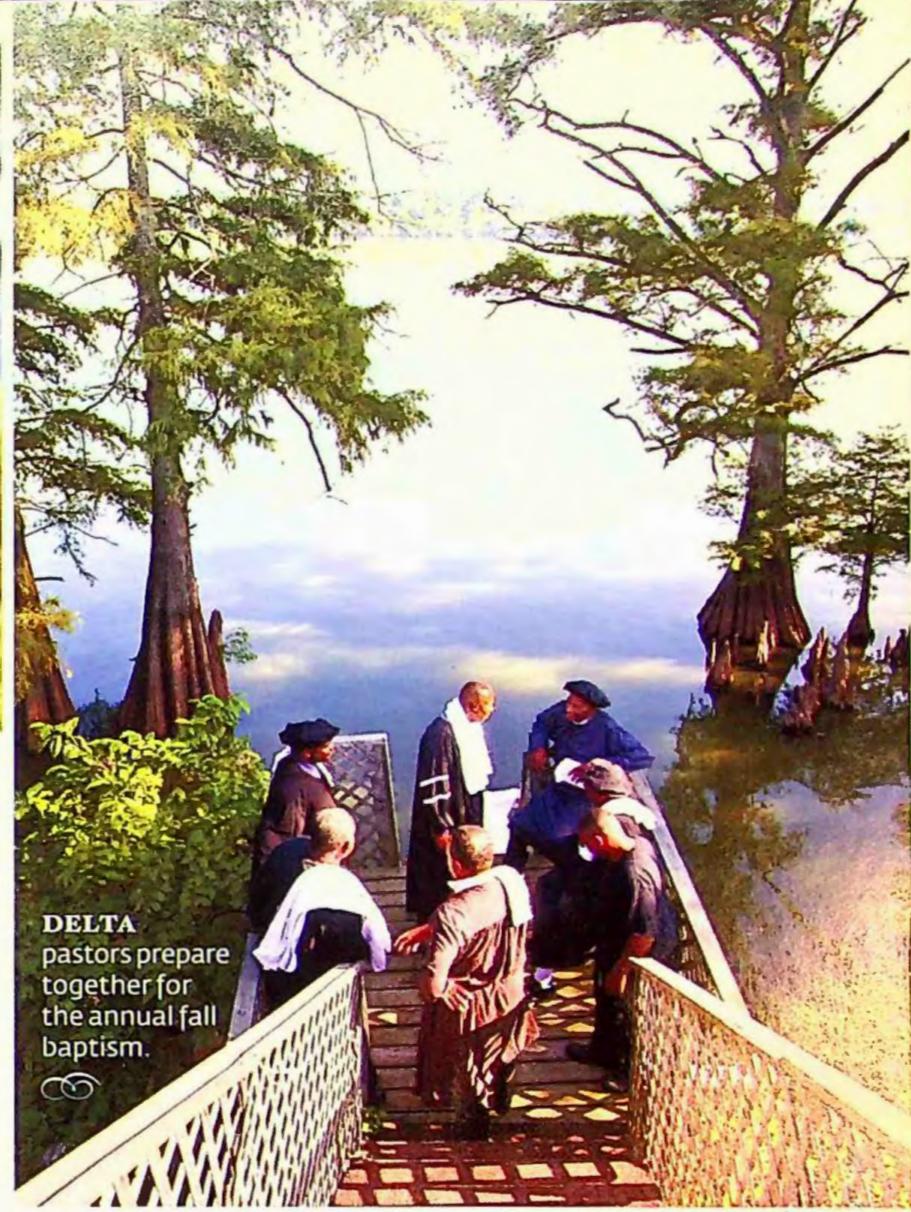


Rev. Edgar Marshall

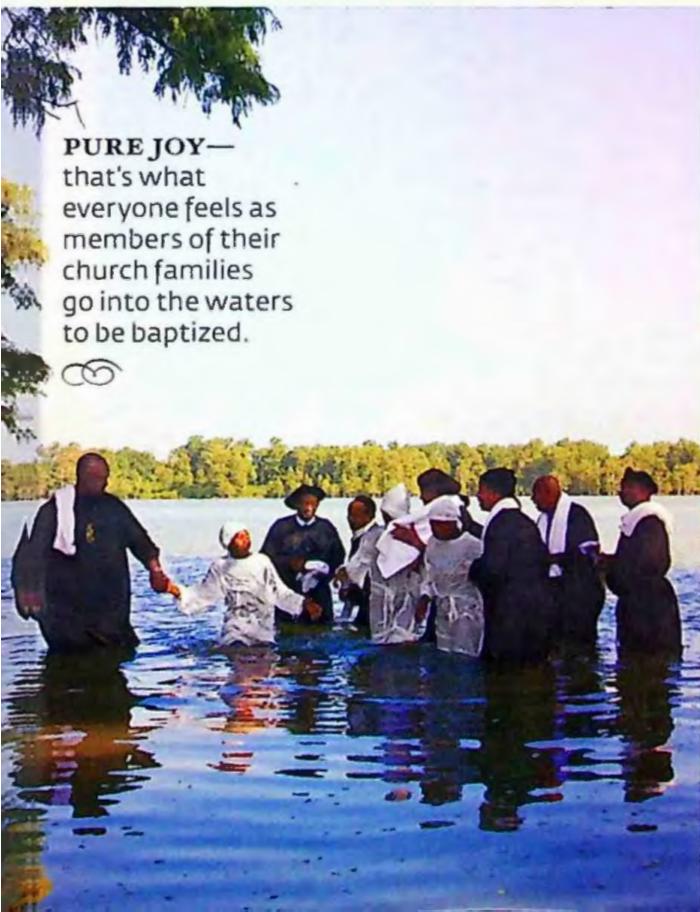


MARKING

a personal spiritual choice, baptism can happen at any age.

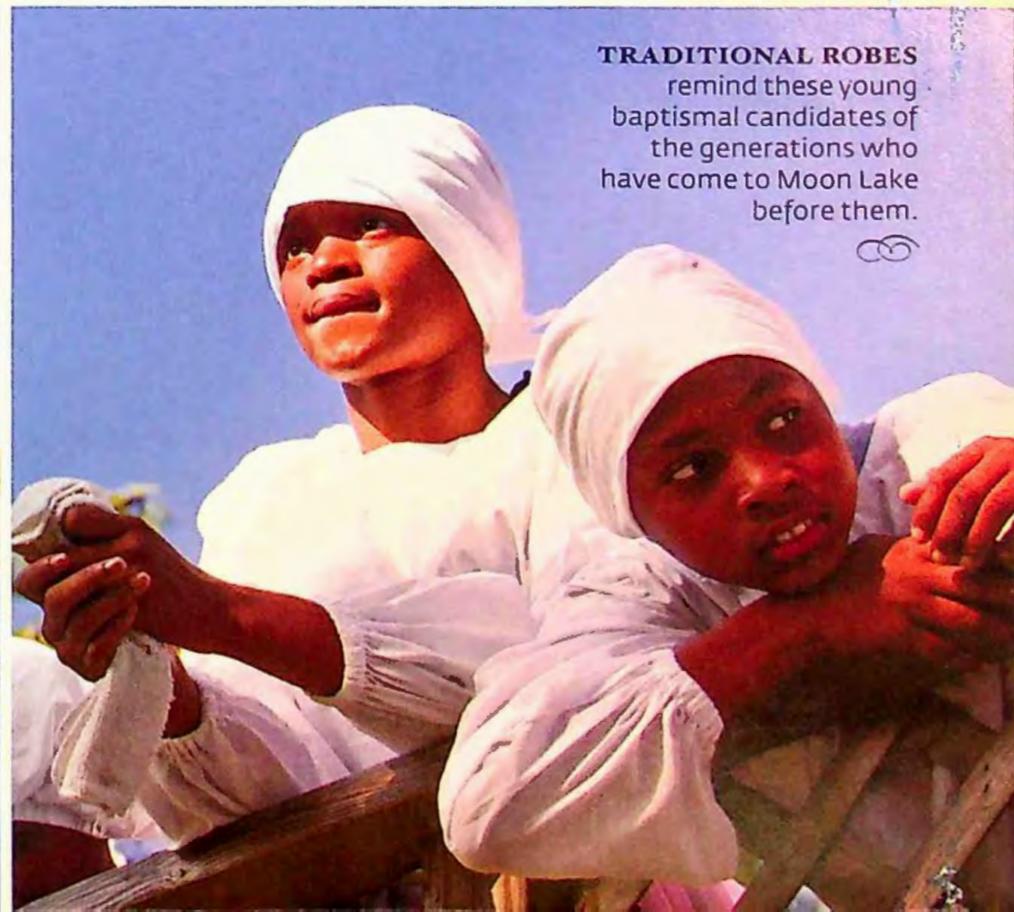


DELTA
pastors prepare
together for
the annual fall
baptism.



PURE JOY—

that's what everyone feels as members of their church families go into the waters to be baptized.



TRADITIONAL ROBES

remind these young baptismal candidates of the generations who have come to Moon Lake before them.



Southern Living Food For Today

Easy and Delicious Recipes with Avocados from Mexico



Zesty Guacamole Bites

Makes 8 to 10 appetizer servings

Hands-on Time: 20 min., Total Time: 30 min.

For perfect texture, use a pastry blender to mash avocado.

1 (12-oz.) sourdough baguette, cut into $\frac{1}{4}$ -inch-thick slices

3 HASS AVOCADOS FROM MEXICO

$\frac{1}{2}$ medium-size jalapeño pepper, seeded and finely chopped

1 garlic clove, pressed

3 Tbsp. chopped fresh cilantro, divided

2 Tbsp. finely chopped red onion, divided

3 Tbsp. fresh lime juice, divided

1 tsp. salt, divided

1 cup grape tomatoes, quartered

$\frac{1}{2}$ cup crumbled queso fresco (fresh Mexican cheese)

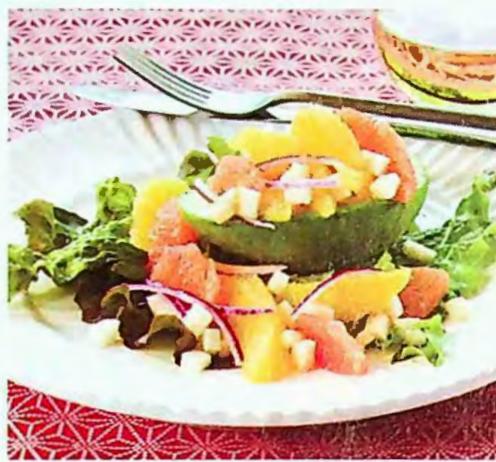
Garnish: fresh cilantro sprigs

PREHEAT oven to 350°. Place bread slices on a baking sheet. Bake 10 to 12 minutes or until toasted, turning after 8 minutes.

MEANWHILE, cut avocados in half. Scoop pulp into a bowl, and mash with a pastry blender or fork until slightly chunky. Stir in jalapeño, garlic, 2 Tbsp. chopped fresh cilantro, 1 Tbsp. finely chopped red onion, 2 Tbsp. fresh lime juice, and $\frac{1}{4}$ tsp. salt. Cover with plastic wrap, allowing plastic wrap to touch mixture, until ready to serve.

TOSS grape tomatoes with remaining 1 Tbsp. each chopped fresh cilantro, red onion, fresh lime juice, and $\frac{1}{4}$ tsp. salt.

TOP each bread round with avocado mixture. Spoon tomato mixture over avocado mixture using a slotted spoon or fork. Sprinkle with crumbled queso fresco. Garnish, if desired.



Citrus Salad in Avocado Cups

Makes 4 servings

Hands-on Time: 25 min., Total Time: 25 min.

1 Tbsp. olive oil

4 tsp. honey

2 tsp. lime zest

6 Tbsp. lime juice

2 tsp. lemon juice

$\frac{1}{2}$ tsp. salt

2 large grapefruit, peeled and sectioned

2 medium-size oranges, peeled and sectioned

$\frac{1}{2}$ cup diced jicama

$\frac{1}{4}$ cup thinly sliced red onion

$\frac{1}{2}$ head red leaf lettuce, leaves separated

2 HASS AVOCADOS FROM MEXICO

WHISK together first 6 ingredients in a small bowl. Combine grapefruit and next 3 ingredients in a medium bowl. Drizzle with 2 Tbsp. vinaigrette, tossing to coat.

PLACE lettuce on serving plates or a platter. Cut avocados in half; remove and discard seeds. Carefully remove avocado halves from peels, discarding peels. Rub 2 Tbsp. vinaigrette over avocado halves. Top lettuce with avocados, and spoon grapefruit mixture over avocados. Serve with remaining vinaigrette.



Mole-Rubbed Chicken With Mango-Avocado Salsa

Makes 4 servings

Hands-on Time: 30 min., Total Time: 30 min.

2 Tbsp. light brown sugar

$\frac{1}{2}$ tsp. chili powder

1 tsp. unsweetened cocoa

$\frac{1}{4}$ tsp. ground cumin

$\frac{1}{4}$ tsp. freshly ground pepper

$\frac{1}{4}$ tsp. salt, divided

$\frac{1}{2}$ lb. skinned and boned chicken breasts

2 limes

2 tsp. honey

1 HASS AVOCADO FROM MEXICO, chopped

1 cup chopped fresh mango

$\frac{1}{4}$ cup grape tomatoes, quartered

$\frac{1}{4}$ cup finely chopped red onion

4 tsp. chopped fresh cilantro

Garnishes: fresh cilantro sprigs, lime wedges

PREHEAT grill to 350° to 400° (medium-high) heat. Stir together brown sugar, next 4 ingredients, and $\frac{1}{2}$ tsp. salt in a small bowl. Rub chicken with sugar mixture, coating well.

GRATE zest from limes to equal 1 Tbsp., squeeze juice from limes to equal 2 Tbsp. Whisk together honey, lime zest, and lime juice in a medium bowl. Add avocado, and toss to coat. Stir in mango, next 3 ingredients, and remaining $\frac{1}{4}$ tsp. salt.

GRILL chicken, covered with grill lid, 5 to 6 minutes on each side or until a meat thermometer inserted into thickest portion registers 165°. Serve with mango-avocado salsa. Garnish, if desired.

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Avocados From Mexico
the amazing avocado

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Healthy Living

FIND BEAUTY, FITNESS, AND NUTRITION ALL AROUND THE SOUTH

The Multitasking Mom

Domenica Catelli, chef and author of *Mom-a-licious: Fresh, Fast Family Food for the Hot Mama in You*, shows how she juggles career, fitness, and family. Turn to page 120 ►



**Also
IN THIS
SECTION**



Stay fit, eat right, and lighten up in New Orleans. (Even enjoy a beignet!)
[page 128](#)



Healthy recipes the whole family will love (Try the Guiltless French Toast.)
[page 126](#)

Staying Healthy On the Go

Houston mom and chef Domenica Catelli shows that eating well is easier than you think—no matter how busy you are.

BY SHANNON SLITER
SATTERWHITE, M.S., R.D.

Domenica Catelli was born to love good food. From strong Italian roots and growing up in the family restaurant business, this health-minded chef developed a knack for cooking early on. "By age 3, I was helping my grandmother roll out fresh pasta dough like a pro," she says. "At age 11, I threw my first dinner party."

Now, this seasoned chef is raising her own family. "Other moms are constantly asking me for fast and fresh recipes that their families will love," says Domenica, "so I decided to reach out to them with a cookbook [*Mom-a-licious*, Waterside Productions \$19.95] geared toward busy moms just like me."

Between TV appearances, book signings, and the planned 2010 re-opening of her family restaurant, Catelli's, in Geyserville, California, Domenica still manages to feed her family well. We spent some quality time with the busy mom and learned a few of her tips on healthy cooking, smart shopping, and looking forever twentysomething. Her real age? Read on.



Domenica loves to cook easy recipes that are also good for you. Try her Basic Tomato Sauce (page 124) with pasta and freshly grated Parmesan cheese.

Q How do you stay in shape for those skinny jeans? (Really)

I believe that the type of food I eat (nonprocessed, natural, organic) really helps me maintain my health and weight. Exercise is a struggle, but I force myself to do it. I don't eat many sweets nor do I snack late.

Q I have to ask, how old are you?

My mom always said, "If you are going to lie about your age, lie up." So, with that I would say "50" and the response is, "Wow! You look great for 50!" But in reality—39.

Q What is your favorite satisfying snack when you know you have a long day ahead?

Hummus with ice-cold salted cucumbers. They give me a boost of energy, I do not feel weighted down, and I get work done!

Q What is something quick you make for supper that doesn't require a trip to the grocery store or a lot of time in the kitchen?

Pasta! You can create a delicious and satisfying dish with virtually anything in your pantry or fridge.



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*All *Select Harvest* soups have no more than 480 mg of sodium per serving.



HealthyLiving

Q What's your advice for moms with picky eaters?

Don't give up. Studies suggest that it takes kids up to seven tries to change their picky ways.

Q What is the number one thing you've learned about food from your mother that you've passed down to your own daughter?

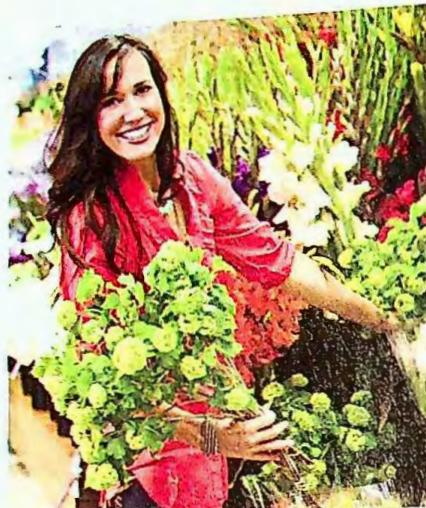
My mother introduced very different foods to me at an early age, so I evolved a multicultural palate. Now, my daughter, Chiara, eats diverse foods—Indian, Japanese, Vietnamese, anything.

Q What is your best beauty secret that every woman should know?

Water. Always stay hydrated. Also, I don't cake my face or body with petroleum-based products, which can clog pores.

Q If you could share one ultimate piece of advice with other working moms, what would it be?

Connect! Sometimes moms need an outlet to recharge. A girls' night out lets you share your joys as well as sorrows.



ABOVE: The local market fuels Domenica's creativity in the kitchen.

RIGHT: Even on hectic mornings, daughter Chiara and mom try to enjoy breakfast together.

FIVE OF DOMENICA'S FAVORITE THINGS



For Her Skin

Superskin Moisturiser and Concentrate by Liz Earle. "These products don't irritate my sensitive skin—they're made from natural ingredients and don't contain petroleum," says Domenica. "No animal testing is a plus." (\$22 to \$70 at us.lizearle.com)



For Her Downtime

Alora Ambiance "Bella" Diffuser is a clean, fresh scent. Domenica says, "Guests always ask what smells so good." (\$58 to \$80 at aloraambiance.com)



For Her Kitchen

Nespresso Aeroccino Plus Milk Frother It steams milk fast, perfect for coffee or instant oatmeal. (\$99 at surlatable.com)



For Her Grocery Run

Haute Market Bags are sturdy and stylish—not to mention green. (\$11.99 at howgreenisyoubag.com)



For Her Business

BlackBerry Curve 8900 Smartphone "My life is easier when I stay connected," says Domenica, who travels a lot for work. (prices vary with different cell phone plans)



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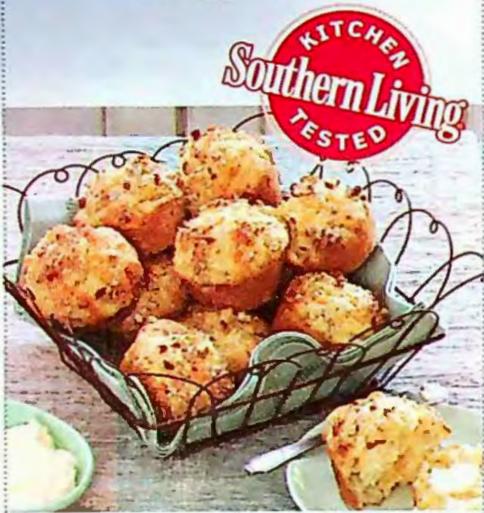
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*Based on IRI 12-week data ending June 14, 2009

Southern Living Food For Today

Easy and Delicious Recipes
with Eggland's Best



Apple-Cheddar Muffins

Makes 12 servings

Hands-On Time: 16 min., Total Time: 45 min.

1 Tbsp. butter
1 medium-size Granny Smith apple, peeled and chopped
 $\frac{1}{2}$ cup chopped sweet onion
1 Tbsp. sugar
2 $\frac{1}{2}$ cups all-purpose baking mix
1 $\frac{1}{2}$ cups (6 oz.) shredded extra-sharp Cheddar cheese
 $\frac{1}{4}$ cup plain yellow cornmeal
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ cup milk
2 EGGLAND'S Best Large White Eggs
 $\frac{1}{4}$ cup chopped pecans

PREHEAT oven to 425°. Melt butter in a small skillet over medium heat. Add apple and next 2 ingredients; sauté 6 minutes or until onion is tender.

COMBINE baking mix and next 3 ingredients in a large bowl; make a well in center of mixture. Whisk together milk and eggs; add to dry ingredients, stirring just until moistened.

STIR apple mixture into batter. Spoon batter into a greased muffin pan, filling two-thirds full. Sprinkle batter with chopped pecans.

BAKE at 425° for 14 minutes or until golden and a wooden pick inserted in center comes out with a few moist crumbs. Let cool in pan on a wire rack 5 minutes. Gently run a knife around edges of muffins to loosen. Remove muffins from pan to wire rack, and let cool 10 minutes. Serve warm.

Per serving: Calories 208; Fat 10g (sat 4g, mono 2g, poly 1g); Protein 9g; Carb 24g; Fiber 2g; Chol 51mg; Iron 1mg; Sodium 441mg; Calc 255mg.

presented by



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Healthy Living

Domenica's Delicious Recipes



Domenica's spicy Basic Tomato Sauce inspired a supper favorite—Hawaiian Pizza. Reduce or omit the dried crushed red pepper for a milder sauce.



Use smaller prebaked crusts for individual pizzas or large rounds to serve a crowd.

Basic Tomato Sauce

MAKES 2 $\frac{1}{2}$ CUPS HANDS-ON TIME:

30 MIN. TOTAL TIME: 30 MIN.

Domenica's tip: Use a pasta shape that will capture your sauce, such as penne rigate.

- 4 to 5 garlic cloves, minced
- $\frac{1}{2}$ tsp. dried crushed red pepper
- 2 Tbsp. extra virgin olive oil
- 1 (28-oz.) can crushed tomatoes
- $\frac{1}{2}$ tsp. salt

1. Sauté garlic and crushed pepper in hot oil in a large saucepan over medium heat 1 minute. (Do not brown garlic.) Stir in tomatoes and salt. Bring sauce to a boil, reduce heat to

low, and simmer, stirring occasionally, 15 minutes.

ADAPTED FROM MOM-A-LICIOUS BY DOMENICA CATELLI

PER $\frac{1}{2}$ CUP: CALORIES 65; FAT 3.8G (SAT 0.6G, MONO 2.6G, POLY 0.6G); PROTEIN 1.8G; CARB 7.9G; FIBER 2G; CHOL 0MG; IRON 1.3MG; SODIUM 277MG; CALC 38MG.

Hawaiian Pizza: Preheat oven to 450°. Spread 3 Tbsp. Basic Tomato Sauce over each of 4 small individual prebaked pizza crusts (2 [7-oz.] packages). Top each with $\frac{1}{4}$ cup diced smoked ham, $\frac{1}{4}$ cup chopped fresh pineapple, and 1 Tbsp. diced green bell pepper. Sprinkle each with 2 Tbsp. shredded part-skim mozzarella cheese. Bake on middle oven rack 10 to 12 minutes.



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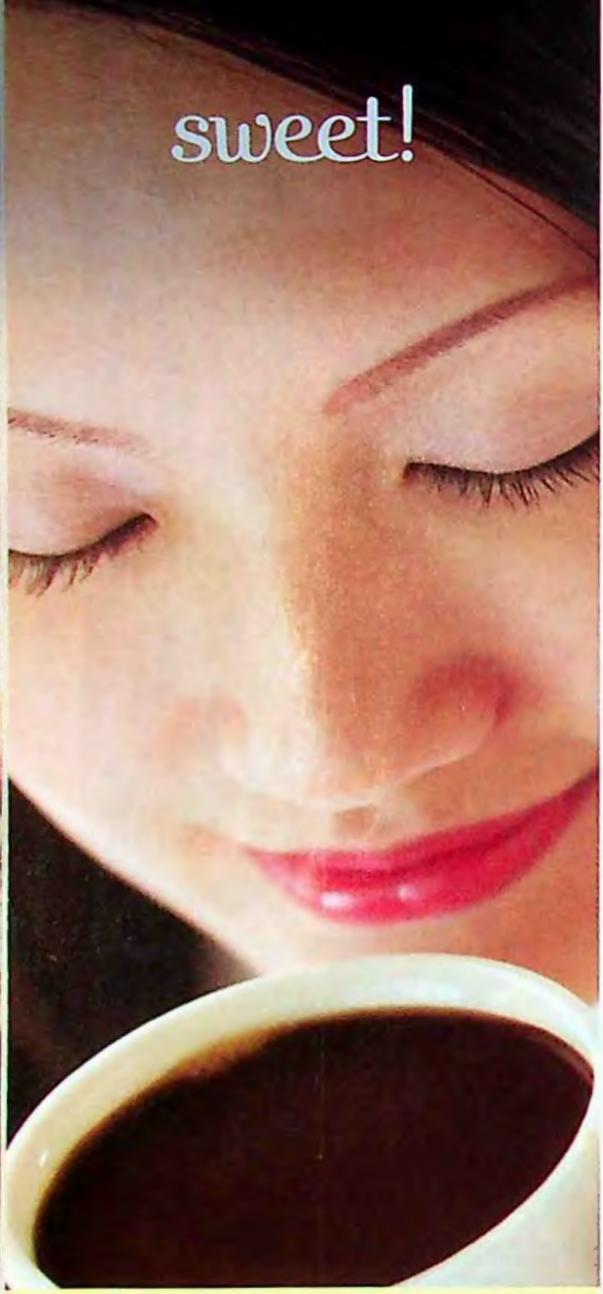
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Makes 4 servings. Hands-On Time: 10 min., Total Time: 50 min. (including Basic Tomato Sauce)

Note: We tested with Natural Gourmet Kabuli Pizza Crust.

PER PIZZA: CALORIES 420; FAT 7.7G (SAT 2.9G, MONO 3.6G, POLY 0.7G); PROTEIN 22.8G; CARB 65G; FIBER 6G; CHOL 40MG; IRON 2.1MG; SODIUM 607MG; CALC 151MG.

Shrimp Creole: Sauté 1 small onion, chopped, and $\frac{1}{2}$ cup each of chopped green bell pepper and celery in 2 tsp. hot olive oil in a large nonstick skillet 5 to 7 minutes. Stir in Basic Tomato Sauce, $\frac{1}{4}$ cup water, and $\frac{1}{2}$ tsp. Creole seasoning. Bring to a boil; reduce heat, and simmer 20 minutes. Stir in 1 lb. peeled, large raw shrimp (21/25 count). Cover and simmer 5 to 6 minutes or just until shrimp turn pink. Serve over hot cooked rice. Makes 6 servings. Hands-on Time: 25 min., Total Time: 1 hr., 35 min. (including Basic Tomato Sauce)

PER SERVING (INCLUDING 1 CUP COOKED RICE): CALORIES 226; FAT 8G (SAT 1.2G, MONO 4.7G, POLY 1.6G); PROTEIN 18.8G; CARB 21.5G; FIBER 3.4G; CHOL 115MG; IRON 4.1MG; SODIUM 545MG; CALC 102MG.

Guiltless French Toast

MAKES 4 SERVINGS HANDS-ON TIME:
16 MIN. TOTAL TIME: 16 MIN.

8 egg whites
 $\frac{1}{4}$ cup fresh orange juice
 1 Tbsp. vanilla extract
 1 tsp. ground cinnamon
 4 whole grain bakery bread slices
 1 Tbsp. butter
 $\frac{1}{4}$ cup maple syrup
 Fresh blueberries and kiwi slices

1. Whisk together first 4 ingredients in a shallow dish. Dip bread slices in egg mixture, coating both sides.
2. Melt butter on a griddle or in a large nonstick skillet over medium heat. Place bread slices on hot griddle, and pour remaining egg mixture over bread slices. Cook 3 to 4 minutes on each side or until golden. Drizzle with maple syrup, and top with fruit. *

ADAPTED FROM MOM-A-LICIOUS
BY DOMENICA CATELLI

PER SERVING: CALORIES 220; FAT 4.3G (SAT 2.1G, MONO 1.3G, POLY 0.5G); PROTEIN 10.8G; CARB 33.9G; FIBER 2.8G; CHOL 8MG; IRON 1.7MG; SODIUM 290MG; CALC 58MG.



LEARN ABOUT MORE AMAZING SOUTHERN MAMAS ON OUR LIVE HEALTHY BLOG: southernliving.com/mama-bloggers

All the joy of holiday
traditions made
even better?

sweet!

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Merry Gingerbread Cookies

Ingredients

6 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
4 teaspoons ground ginger

4 teaspoons cinnamon
1 1/2 teaspoons ground cloves
1 cup unsalted butter, softened
1 cup SPLENDA® No Calorie Sweetener, Granulated

Prep Time: 30 Min.
Total Time: 40 Min.
Serves: 54

1 teaspoon salt
2 eggs
1 cup molasses
3 tablespoons water

Directions

1. Blend together flour, baking soda, baking powder, and spices in a large mixing bowl.
2. Cream butter, SPLENDA® Granulated Sweetener and salt together in a large mixing bowl. Add eggs one at a time, beating well after each addition. Add the molasses and water. Stir well. Add the flour mixture and stir until well blended. Refrigerate dough 1-2 hours before rolling out and cutting into shapes.
3. Preheat oven to 350 degrees F. Roll cookie dough out slightly less than 1/4 inch. Cut into desired shapes. Bake in preheated oven 8-10 minutes or until lightly browned on the bottom.

Nutrition Info (per serving) Calories 100 | Calories from Fat 35 |
Fat 4g (Sat 2g) | Cholesterol 15mg | Sodium 75mg | Carbohydrate 15g |
Fiber 1g | Sugar 4g | Protein 2g



This holiday, bake with SPLENDA® No Calorie Sweetener because SPLENDA® tastes like sugar, without all of sugar's calories. Use it just about anywhere sugar is used. SPLENDA® No Calorie Sweetener, discover why it's America's Favorite.

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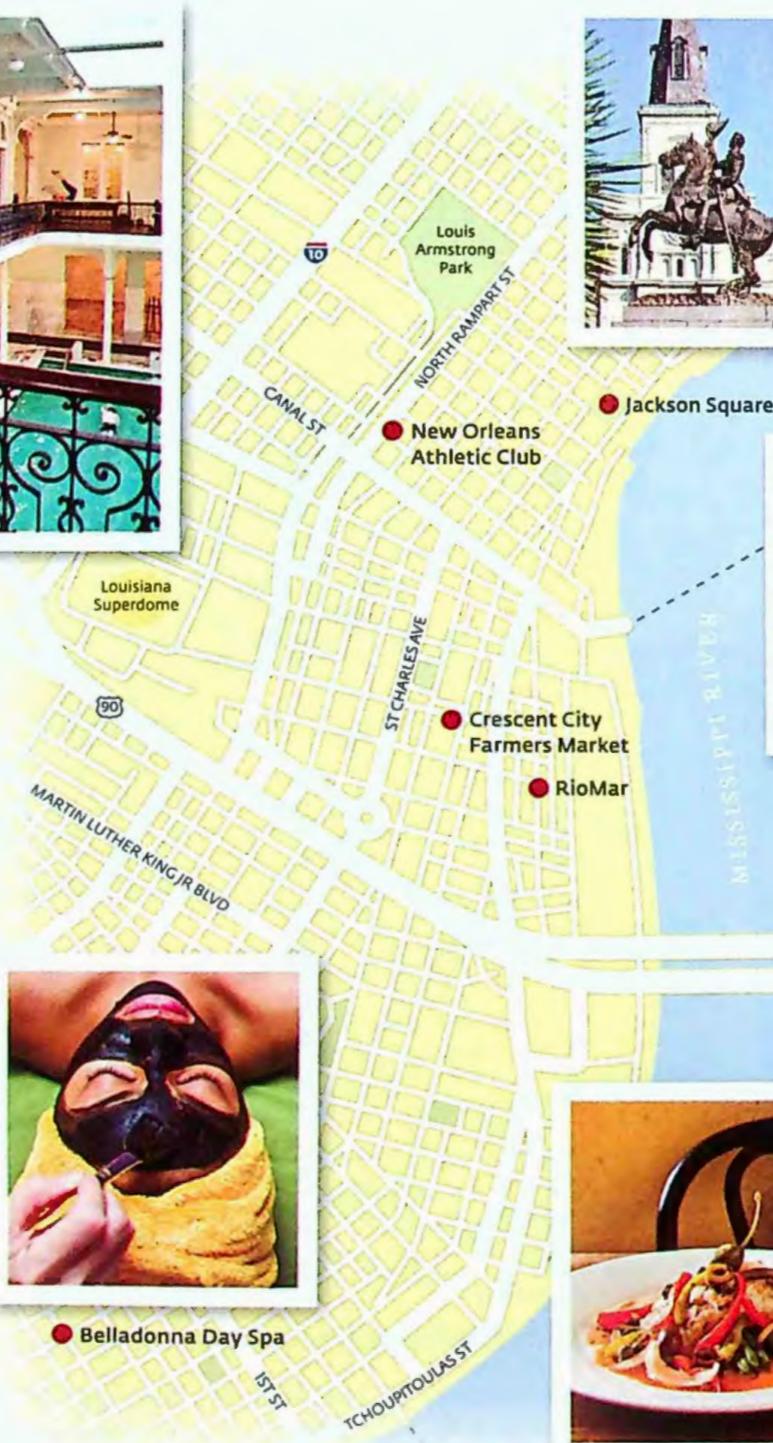
Lighten Up in New Orleans

There's more to this city than Bourbon Street and Mardi Gras. Discover a healthier side to the Big Easy—and still leave room for indulgence. BY ERIN SHAW STREET



Get a Workout

Try the New Orleans Athletic Club, the second-oldest athletic club in the U.S. The gorgeous architecture is motivation enough to hit the treadmill. 222 North Rampart Street; neworleansathleticclub.com or (504) 525-2375



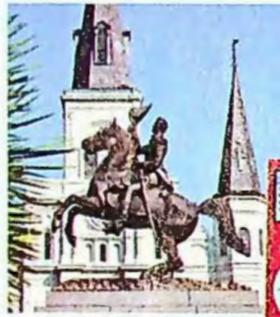
Reduce Stress

Relax and unwind with a coffee body scrub and swamp mud facial at Belladonna Day Spa. Enjoy being pampered on the private outdoor patio—they'll serve you a cup of gumbo and a homemade praline. 2900 Magazine Street; belladonnadayspa.com or (504) 891-4393

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Plug in your earbuds and take a walking tour that kicks off in historic Jackson Square.

Audissey Guides offers a free hour-long audio guide to escort you through the city's rich past at your own pace. audisseyguides.com/new-orleans



Shop Locally

Grab a snack at the Crescent City Farmers Market, open 8 a.m.-noon Saturday. Pick up local produce and enjoy cooking demonstrations. At the corner of Magazine and Girod; crescentcityfarmersmarket.org

Dine Healthily

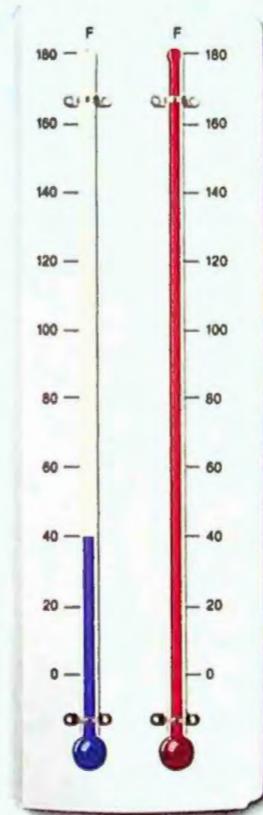
Taste local seafood with Latin flavor at RioMar. Try the escabèche, a Gulf fish grilled with peppers, olives, and caper relish. At only 244 calories, it's delicious and packed with nutrients. 800 South Peters Street; riomarseafood.com or (504) 525-3474



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New Orleans Travel Tips

Where to stay

THE BIENVILLE HOUSE

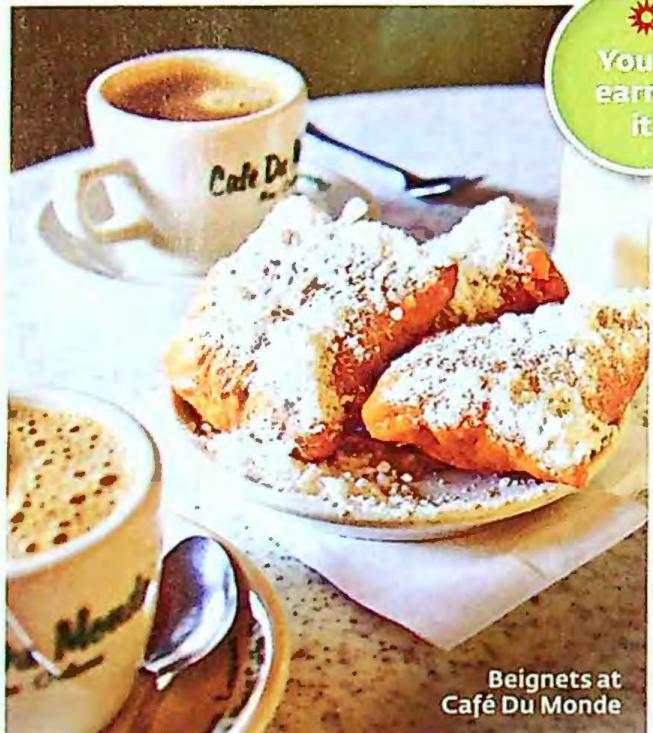
Recently renovated, this hotel has the feel of a French Quarter manor house but offers contemporary amenities. 320 Decatur Street; bienvillehouse.com or (504) 529-2345

How to get around

ON FOOT: Bring comfortable shoes for the cobblestone streets. **BY STREETCAR:** The vintage streetcars run three lines along Canal Street, St. Charles Avenue, and the riverfront. norta.com

When to visit

October brings cooler temps and blue skies to the area (perfect for walking!), as well as the **New Orleans Film Festival** (October 8-15) and the **Crescent City Blues and BBQ Festival** (October 17-18).



Beignets at
Café Du Monde

A beignet contains about 250 calories and is 100% worth it! Plan a brisk walk afterward to work it off.

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Thai Coffee Body Scrub

Replicate the coffee body scrub at **Belladonna Day Spa** with this exfoliating concoction. It contains no dyes or perfumes and results in smooth skin. \$21 (7.8 oz.); (504) 891-4393 *

Important Safety Information

Antidepressants can increase suicidal thoughts and behaviors in children, teens, and young adults. Call your doctor right away if you have new or worsening depression symptoms, unusual changes in behavior, or thoughts of suicide. Be especially observant within the first few months of treatment or after a change in dose. Approved only for adults 18 and over.

You should not take Cymbalta® (duloxetine HCl) if you have recently taken a type of antidepressant called an MAOI or Mellaril® (thioridazine) or have uncontrolled glaucoma. Talk to your doctor about any medical conditions you may have, including kidney problems, glaucoma or diabetes. Severe liver problems, sometimes fatal, have been reported so talk to your doctor if you have itching, right upper belly pain, dark urine, yellow skin/eyes or unexplained flu-like symptoms while taking Cymbalta. Tell your doctor about your alcohol use and discuss all your medicines, especially those for migraine to address a potentially life-threatening condition. Symptoms may include high fever, confusion, and stiff muscles. Discuss if you are taking NSAID pain relievers, aspirin or blood thinners because use with Cymbalta may increase bleeding risk. Consult your doctor before stopping Cymbalta or changing the dose. Dizziness or fainting may occur upon standing. Tell your doctor if you are pregnant or nursing. The most common side effects of Cymbalta include nausea, dry mouth, constipation, decreased appetite and sleepiness. This is not a complete list of side effects.

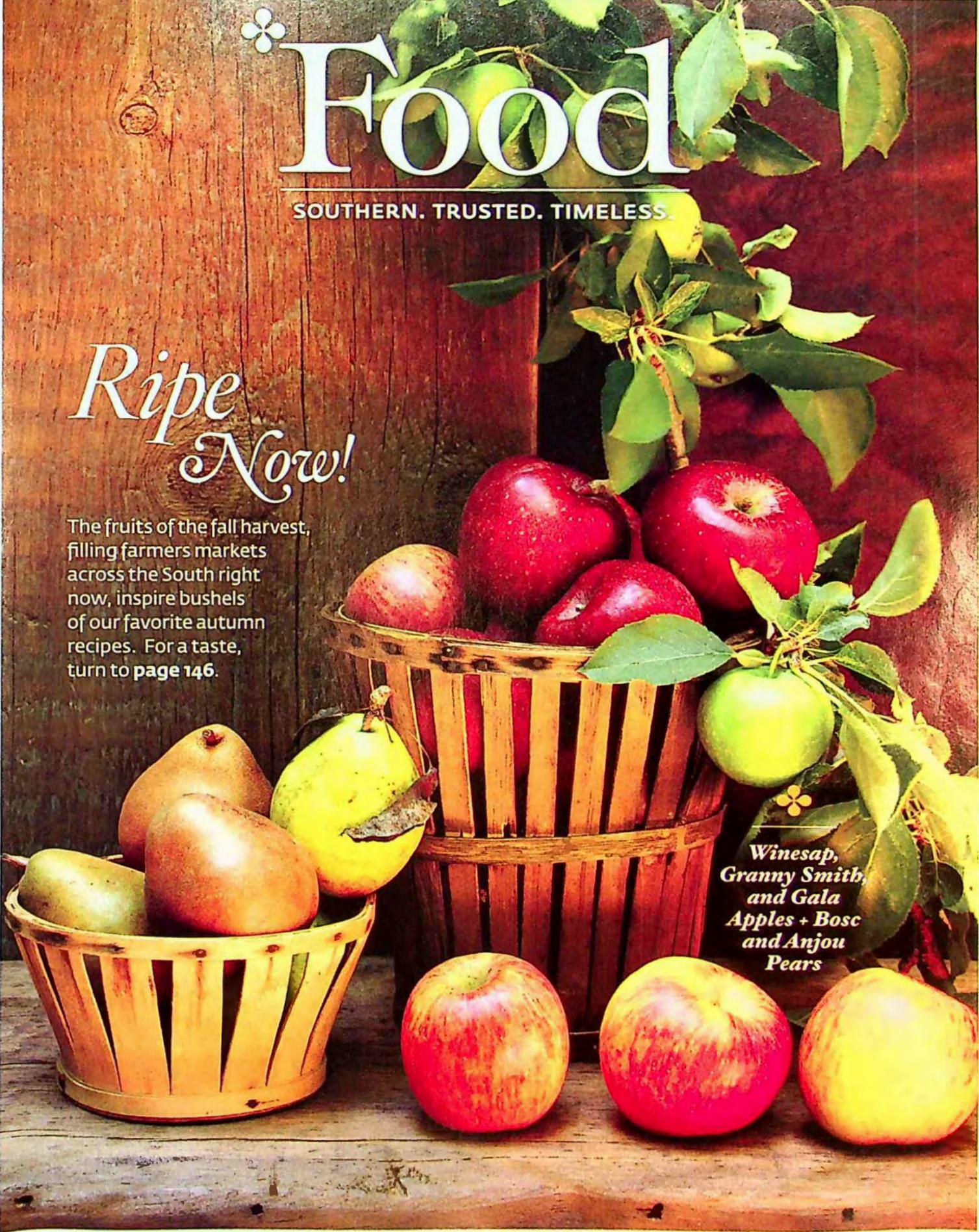
See back of next page for additional Important Safety Information, including Boxed Warning.

You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.

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Food

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Ripe Now!

The fruits of the fall harvest, filling farmers markets across the South right now, inspire bushels of our favorite autumn recipes. For a taste, turn to page 146.

Winesap,
Granny Smith,
and Gala
Apples + Bosc
and Anjou
Pears

It's the Great Pumpkin!

Sure, you know it makes a classic holiday pie. But this grand gourd is sensational in soup, bread pudding, cakes, and more. **PRODUCED BY NATALIE KELLY BROWN**



Pumpkin is a star. It transported Cinderella to the ball in style, was a smash in *The Legend of Sleepy Hollow*, and kept "Peanuts'" Linus awake on Halloween. But pumpkin is more than just a matinee idol—it's one of autumn's favorite flavors. Try these recipes, and you'll agree that Linus was right: The pumpkin is indeed great.

Pumpkin-Acorn Squash Soup

**MAKES ABOUT 8 CUPS HANDS-ON TIME
45 MIN. TOTAL TIME 1 HR., 55 MIN.**

- 1 medium-size pie pumpkin (about 3½ lb.)
- 1 medium-size acorn squash (about 2 lb.)
- 4 Tbsp. butter, divided
- 2 Tbsp. honey, divided
- ½ tsp. salt, divided
- 1 medium-size sweet onion, chopped
- 4 tsp. chopped fresh thyme
- 4½ cups chicken broth
- ¼ cup half-and-half
- 1 tsp. cider vinegar
- ¼ tsp. ground ginger
- ¼ tsp. ground nutmeg
- Freshly ground pepper to taste

1. Preheat oven to 400°. Cut pumpkin and squash in half lengthwise, cutting through stem and bottom ends. Reserve seeds for another use. Place pumpkin and squash halves, cut sides up, in an aluminum foil-lined shallow pan.
2. Microwave 2 Tbsp. butter in a microwave-safe bowl at HIGH 25 seconds or until melted; stir in 1 Tbsp. honey and ¼ tsp. salt. Brush cut sides of pumpkin and squash with butter mixture.
3. Bake pumpkin and squash at 400° for



Without Campbell's® Cream of Mushroom soup,
it's just chicken.



Chicken with Sun-Dried Tomatoes

Prep: 10 min. Cook: 20 min. Makes: 4 servings

3 tbsp. olive oil
4 skinless, boneless chicken breast halves
1 shallot, finely chopped*
1 can (10 3/4 oz.) Campbell's® Condensed Cream of
Mushroom Soup (Regular or 98% Fat Free)
3/4 cup water

1/4 cup thinly sliced sun-dried tomatoes
1 tbsp. red wine vinegar
2 tbsp. chopped fresh basil leaves
4 cups hot cooked extra wide egg noodles
1/4 cup shredded Parmesan cheese (optional)

1. Heat 2 tbsp. oil in skillet over medium-high heat. Add chicken and cook 10 min. or until well browned on both sides. Remove chicken from skillet.
2. Heat remaining oil in skillet over medium heat. Add shallot and cook and stir 2 min. Stir soup, water, tomatoes, vinegar and basil in skillet.
3. Return chicken to skillet and heat to a boil. Reduce heat to low. Cook 5 min. or until chicken is cooked through. Serve chicken and sauce over noodles. Sprinkle with cheese and thinly sliced basil, if desired.

*Or substitute 1 tbsp. finely chopped onion.

So many, many reasons it's so...M'm! M'm! Good!

Campbell's

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45 minutes or until tender. Let cool completely (about 15 minutes). Scoop out pulp, discarding shells.

4. Melt remaining 2 Tbsp. butter in a Dutch oven over medium heat. Add onion, and sauté 5 minutes or until tender. Add thyme; sauté 1 minute or until fragrant.

5. Stir in broth and pumpkin and squash pulp. Increase heat to medium-high; bring to a boil. Reduce heat to low, and simmer 10 minutes. Remove from heat, and let cool 10 minutes.

6. Process soup, in batches, in a food processor or blender until smooth. Return soup to Dutch oven. Stir in half-and-half, next 4 ingredients, and remaining 1 Tbsp. honey and $\frac{1}{4}$ tsp. salt. Cook, over low heat, stirring often, 3 minutes or until thoroughly heated. Serve immediately.

TRY THIS TWIST

Kitchen Express Roasted Pumpkin-Acorn Squash Soup: Substitute 1 (15-oz.) can pumpkin for fresh pie pumpkin and 2 (12-oz.) packages frozen cooked pureed squash, thawed, for fresh acorn squash. Decrease butter to 2 Tbsp. Omit Steps 1, 2, and 3. Proceed with Steps 4 through 6, simmering 6 minutes in Step 5 and stirring in 2 Tbsp. honey and $\frac{1}{2}$ tsp. salt with half-and-half in Step 6. Hands-on time: 30 min.; Total time: 55 min.

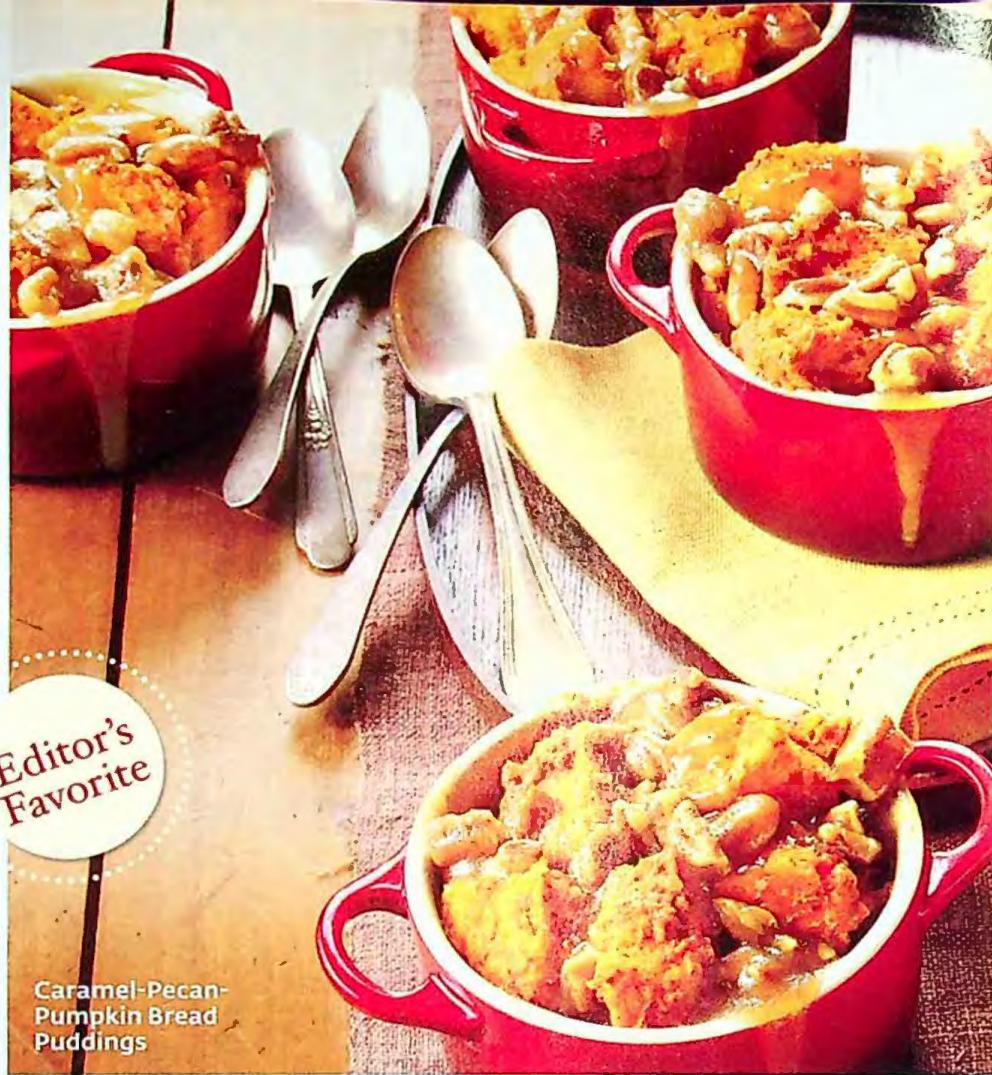
Note: We tested with Publix Cooked Squash. Be sure to use unsweetened squash puree for best results.

Caramel-Pecan-Pumpkin Bread Puddings

MAKES 11 SERVINGS HANDS-ON TIME 27 MIN.
TOTAL TIME 9 HR., 22 MIN.

BREAD PUDDINGS

- 4 large eggs
- 2 (15-oz.) cans pumpkin
- 1½ cups milk
- 1 cup half-and-half
- 1 cup granulated sugar
- 1 tsp. ground cinnamon



Caramel-Pecan-Pumpkin Bread Puddings

- ½ tsp. salt
- ½ tsp. ground nutmeg
- ½ tsp. vanilla extract
- 1 (12-oz.) French bread loaf, cut into 1-inch pieces (about 10 cups)

CARAMEL-PECAN SAUCE

- 1 cup pecans, chopped
- 1 cup firmly packed light brown sugar
- ½ cup butter
- 1 Tbsp. light corn syrup
- 1 tsp. vanilla extract

1. Prepare Bread Puddings: Whisk together eggs and next 8 ingredients in a large bowl until well blended. Add bread pieces, stirring to thoroughly coat. Cover with plastic wrap, and chill 8 to 24 hours.

2. Preheat oven to 350°. Spoon bread mixture into 11 (6-oz.) lightly greased ramekins. (Ramekins will be completely full, and mixture will mound slightly.) Place on an aluminum foil-lined jelly-roll pan.

3. Bake at 350° for 50 minutes, shielding with foil after 30 minutes.

4. During last 15 minutes of baking, prepare Caramel-Pecan Sauce: Heat pecans in a medium skillet over medium-low heat, stirring often, 3 to 5 minutes or until lightly toasted and fragrant.

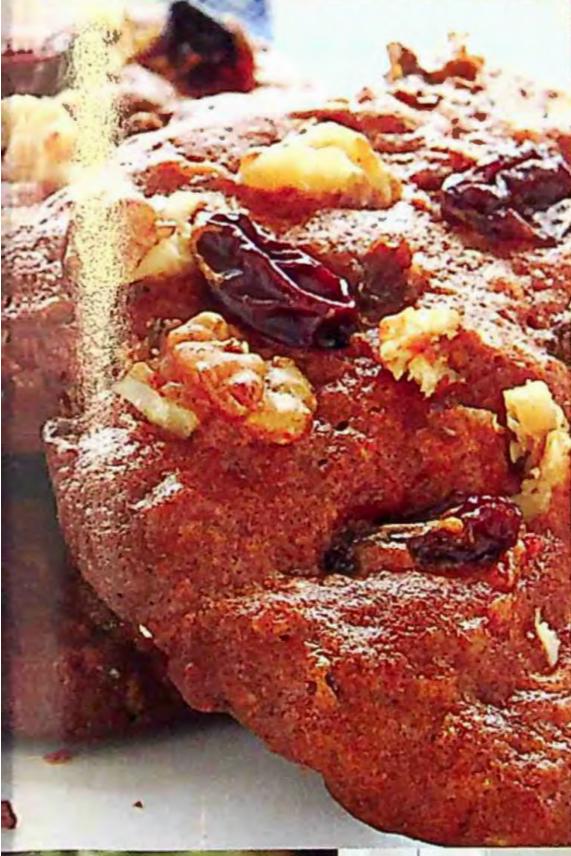
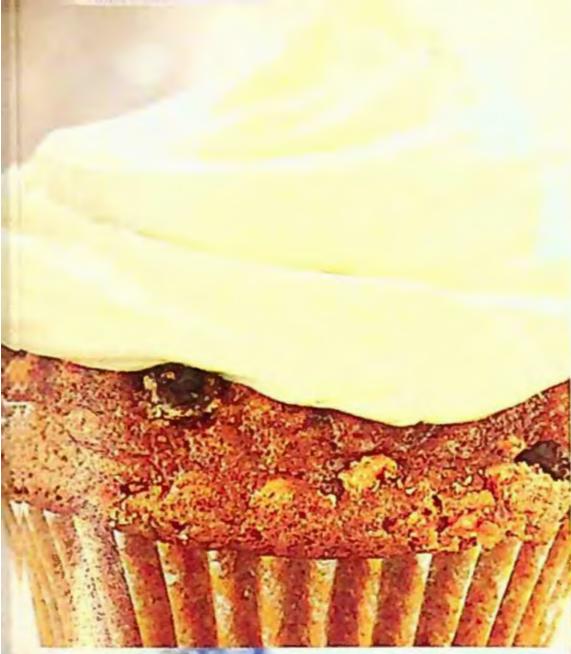
5. Cook brown sugar, butter, and corn syrup in a small saucepan over medium heat, stirring occasionally, 3 to 4 minutes or until sugar is dissolved. Remove from heat; stir in vanilla and pecans.

6. Remove bread puddings from oven; drizzle with Caramel-Pecan Sauce. Bake 5 minutes or until sauce is thoroughly heated and begins to bubble.

RECIPE FROM STEPHANIE BYWATER
HOLLADAY, UTAH

TRY THIS TWIST

One-Dish Caramel-Pecan-Pumpkin Bread Pudding: Prepare recipe as directed in Step 1. Spoon chilled bread mixture into a lightly greased 13- x 9-inch baking dish. Cover with aluminum foil. Bake, covered, at 350° for 35 minutes. Uncover and bake 15 minutes. Proceed with recipe as directed in Steps 4 through 6.



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Mini Pumpkin Cakes

**MAKES 8 PUMPKINS HANDS-ON TIME
30 MIN. TOTAL TIME 1 HR., 44 MIN.
(INCLUDING CARAMEL-RUM GLAZE)**

1/4 cup butter, softened
1 (8-oz.) package cream cheese, softened
2 cups sugar
2 large eggs
1 1/2 cups canned pumpkin
1/2 tsp. vanilla extract
3 cups all-purpose flour
1 tsp. pumpkin pie spice
1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt

Caramel-Rum Glaze*

1. Preheat oven to 350°. Beat butter and cream cheese at medium speed with an electric mixer until creamy. Gradually add sugar, beating until light and fluffy. Add eggs, 1 at a time, beating just until

blended after each addition. Stir in pumpkin and vanilla.

2. Combine flour and next 4 ingredients; gradually add to butter mixture, beating at low speed just until blended. Spoon batter into 2 lightly greased pumpkin-shaped muffin pans, filling three-fourths full.

3. Bake at 350° for 24 to 26 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 5 minutes. Remove from pans to wire racks, and cool completely (about 30 minutes).

4. Cut rounded tops off muffins to make them flat. Invert top muffins onto bottom muffins, forming pumpkins. Drizzle Caramel-Rum Glaze over pumpkins. Decorate with Caramel Stems, Leaves, and Vines, if desired.

*Vanilla Glaze may be substituted.

Note: We tested with Wilton Dimensions Multi-Cavity Mini Pumpkin Pans. Only have one pan? Bake batter

in two batches, washing and drying pan between batches.

Caramel-Rum Glaze

**MAKES ABOUT 1 1/2 CUPS HANDS-ON TIME
15 MIN. TOTAL TIME 15 MIN.**

1 cup firmly packed brown sugar
1/2 cup butter
1/4 cup evaporated milk
1 cup powdered sugar, sifted
1 Tbsp. rum

1. Bring first 3 ingredients to a boil in a 2-qt. saucepan over medium heat, whisking constantly; boil, whisking constantly, 1 minute. Remove from heat; gradually whisk in powdered sugar and rum until smooth. Whisk gently 3 to 5 minutes or until mixture begins to cool and thickens slightly. Use immediately.

Vanilla Glaze

**MAKES 1 CUP HANDS-ON TIME 5 MIN.
TOTAL TIME 5 MIN.**

2 cups powdered sugar, sifted
1 tsp. vanilla extract
3 to **4 Tbsp.** milk

1. Stir together first 2 ingredients and 3 Tbsp. milk, adding up to 1 Tbsp. additional milk for desired consistency. Use immediately.

Here's how to give your cake the cover look.

- **CARAMEL STEM:** Press 1 caramel between fingers, lengthening to 1½ to 2 inches to form a stem. Curl stem gently.
- **CARAMEL LEAVES:** Roll caramels into 2-inch squares on a flat surface, using a rolling pin. Cut into leaves, using a paring knife. Gently press tips of leaves to flatten, if desired. Score leaves, using a paring knife. Pinch bottoms of leaves together.
- **CARAMEL VINES:** Cut 1 caramel into 3 equal pieces. Squeeze each piece gently to flatten, and roll between hands or on a flat surface into a long thin rope. Twist ends to curl.



Mini Pumpkin-Molasses Cakes
With Caramel-Rum Glaze

Mini Pumpkin-Molasses Cakes

**MAKES 4 PUMPKINS HANDS-ON TIME
20 MIN. TOTAL TIME 1 HR., 34 MIN.
(INCLUDING CARAMEL-RUM GLAZE)**

1/2 cup butter, softened
1/4 cup firmly packed brown sugar
1 large egg
1 cup canned pumpkin
1/4 cup molasses
1 1/4 cups all-purpose flour
1 Tbsp. baking soda
1/2 tsp. ground ginger
1/2 tsp. salt

Caramel-Rum Glaze*

Roasted
Pumpkin Seeds
make a healthy
topping for
salads or soup.

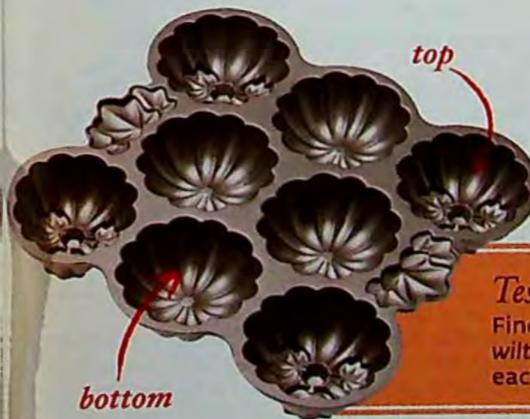


1. Preheat oven to 375°. Beat butter at medium speed with an electric mixer until creamy; gradually add brown sugar, beating well. Add egg, beating until blended. Add canned pumpkin and molasses, beating well.

2. Combine flour and next 3 ingredients; gradually add to pumpkin mixture, beating at low speed just until blended. Spoon into a lightly greased pumpkin-shaped muffin pan, filling three-fourths full.

3. Bake at 375° for 24 to 26 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on wire rack 5 minutes. Remove from pan to wire rack, and cool completely (about 30 minutes).

4. Cut rounded tops off muffins to make them flat. Invert top muffins onto bottom muffins, forming pumpkins. Drizzle glaze over pumpkins. Decorate with Caramel Stems, Leaves, and Vines, if desired.



Test Kitchen Favorite

Find this decorative baking pan at wilton.com. The pumpkin tops are at each corner.



FIND MORE FESTIVE RECIPES AND IDEAS FOR USING PUMPKINS IN YOUR FALL PARTY DECOR: southernliving.com/pumpkins

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Upside-Down Deep Dish Pizza

4 servings

Prep time: 10 minutes

Cook time: 25 minutes

1 lb. ground beef

1 jar Ragú® Old World Style® Sweet Tomato Basil Smooth Pasta Sauce

1 package (10 oz.) frozen chopped broccoli, thawed and squeezed dry (optional)

2 cups shredded mozzarella cheese

1 can (11 oz.) refrigerated pizza dough

1. Brown ground beef in skillet; drain. Season with salt and pepper. Stir in Ragú®, bring to a boil. Turn into 2-quart baking dish.

2. Top with broccoli, then cheese. Press dough over dish, sealing edges.

3. Bake at 375° for 20 minutes or until crust is golden. Let stand 10 minutes.

Feed our kids well.



Southern Living Food For Today

Easy and Delicious Recipes with the National Peanut Board



PB&J Snack Bars

Makes 24 servings

Hands-On Time: 20 min.; Total Time: 2 hr., 12 min.

Be sure to sprinkle the peanut topping around the edges of the pan to seal in the jelly mixture.

1½ cups butter, divided
2 cups all-purpose flour
½ cup powdered sugar
1¼ cups grape or strawberry jelly
1 cup creamy peanut butter made with USA-GROWN PEANUTS
¾ cup light roast peanut flour made with USA-GROWN PEANUTS, divided
1 cup salted USA-GROWN PEANUTS, chopped
½ cup uncooked quick-cooking oats
3 Tbsp. light brown sugar
2 Tbsp. granulated sugar
⅛ tsp. salt

PREHEAT oven to 350°. Line bottom and sides of a 13- x 9-inch pan with heavy-duty aluminum foil, allowing 2 to 3 inches to extend over sides; lightly grease foil.

CUT 1 cup butter into small pieces. Pulse butter pieces, all-purpose flour, and powdered sugar in a food processor 5 to 6 times or until mixture is crumbly. Press mixture into bottom of prepared pan.

BAKE at 350° on an oven rack one-third up from bottom of oven 22 to 24 minutes or just until golden brown.

Meanwhile, **WHISK** together jelly, peanut butter, and ¼ cup peanut flour in a small bowl until smooth.

MICROWAVE remaining ¼ cup butter in a microwave-safe bowl at HIGH 25 seconds or until melted. Stir in peanuts, next 4 ingredients, and remaining ½ cup peanut flour until well blended and crumbly.

SPREAD jelly mixture over crust, leaving a ½-inch border. Sprinkle peanut mixture around edges of pan and over jelly mixture.

BAKE at 350° for 30 minutes or just until jelly mixture begins to puff. Cool completely in pan on a wire rack (about 1 hour).

Carefully and quickly **LIFT** baked bars from pan, using foil sides as handles. Place on a cutting board, and cut into 24 bars.

Note: We tested with 12% fat light roast peanut flour.

Per serving: Calories 298; Fat 19g (sat 8g, mono 7g, poly 3g); Protein 6g; Carb 29g; Fiber 2g; Chol 25mg; Iron 1mg; Sodium 149mg; Calc 17mg.



Caramelized Plantains With Honey-Peanut Sauce

Makes 4 servings

Hands-On Time: 21 min.; Total Time: 21 min.

Select black plantains for optimum flavor and tenderness. We do not recommend substituting bananas for plantains.

¼ cup firmly packed light brown sugar
¼ tsp. salt
3 soft black plantains, cut into 1-inch-thick slices (about 3½ cups)
½ cup aromatic peanut oil made with USA-GROWN PEANUTS
¼ cup honey
2 Tbsp. creamy peanut butter made with USA-GROWN PEANUTS
1 Tbsp. rum
1 tsp. lime zest
¼ tsp. fresh lime juice
⅛ tsp. ground cinnamon
1 Tbsp. butter
Garnishes: chopped USA-GROWN PEANUTS, lime wedges

WHISK together brown sugar and salt in a medium bowl. Add plantain slices, tossing to coat.

COOK plantains in hot oil in a large nonstick skillet over medium heat 2 minutes on each side or until golden brown. Transfer to serving plates, using a slotted spoon.

COMBINE honey and next 5 ingredients in a small saucepan. Cook over medium heat, whisking constantly, 2 minutes or until thoroughly heated and smooth. Remove from heat; stir in butter until smooth. Spoon sauce over plantains. Serve immediately. Garnish, if desired.

Per serving: Calories 521; Fat 26g (sat 6g, mono 12g, poly 8g); Protein 4g; Carb 75g; Fiber 4g; Chol 8mg; Iron 1.3mg; Sodium 217mg; Calc 22mg.

presented by



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Peanut Oven-Fried Chicken With Citrus-Ginger Sauce

Makes 4 servings

Hands-On Time: 15 min.; Total Time: 33 min.

16 saltine crackers
¼ cup USA-GROWN PEANUTS
1 tsp. paprika
⅓ tsp. salt
⅓ tsp. pepper
2 egg whites
Vegetable cooking spray
Parchment paper
1¼ to 1½ lb. chicken breast tenders
¼ cup light roast peanut flour made with USA-GROWN PEANUTS
2 Tbsp. grated fresh ginger (about 1 [2-inch] piece)
¼ cup orange juice
¼ cup sweet chili sauce
2 Tbsp. creamy peanut butter made with USA-GROWN PEANUTS
1 Tbsp. soy sauce
2 tsp. lime juice
1½ tsp. aromatic peanut oil made with USA-GROWN PEANUTS
Garnish: chopped USA-GROWN PEANUTS

PREHEAT oven to 425°. Process crackers and peanuts in a blender or food processor 30 to 45 seconds or until finely ground. Stir together cracker mixture, paprika, salt and pepper. Whisk egg whites just until foamy.

PLACE a wire rack coated with cooking spray in a parchment paper-lined 15- x 10-inch jelly-roll pan. Dredge chicken tenders in peanut flour; dip in egg whites, and dredge in cracker mixture. Place chicken on wire rack.

BAKE at 425° for 18 to 20 minutes or until golden brown and done, turning once after 12 minutes.

Meanwhile, **SQUEEZE** juice from grated ginger into a small bowl; discard solids. Combine ginger juice, orange juice, and next 5 ingredients in a blender or food processor. Pulse 2 to 3 times or until smooth and well blended. Serve immediately with chicken tenders. Garnish, if desired.

Note: We tested with 12% fat light roast peanut flour.

Per serving: Calories 402; Fat 14g (sat 2g, mono 6g, poly 4g); Protein 48g; Carb 24g; Fiber 3g; Chol 100mg; Iron 2.4mg; Sodium 1066mg; Calc 28mg.

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Recipes
from

Peggy
Baker and
Anne
Livingston
Birmingham,
Alabama

Mama's Way or Your Way? Apple Dumplings

Peggy's Classic Apple Dumplings

MAKES 6 SERVINGS HANDS-ON TIME: 30 MIN.

TOTAL TIME: 1 HR., 15 MIN.

1½ cups sugar
½ tsp. ground cinnamon, divided
½ tsp. ground nutmeg, divided
2 Tbsp. butter
2¼ cups all-purpose flour
2 tsp. baking powder
½ tsp. salt
½ cup shortening
6 small Rome apples (about 1¼ lb.)
½ cup milk
½ cup sugar
¼ cup butter, cut into 6 equal pieces
½ cup chopped pecans, toasted

1. Preheat oven to 375°. Combine 1½ cups sugar, ¼ tsp. cinnamon, and ¼ tsp. nutmeg in a saucepan. Stir in 1½ cups water; bring to a boil. Reduce heat; simmer, stirring occasionally, 5 minutes. Remove from heat; stir in 2 Tbsp. butter. Combine flour, baking powder, and salt. Cut in shortening with a pastry blender until crumbly. Cover and chill. Meanwhile, peel and core apples.
2. Stir milk into flour mixture until moistened. Turn out onto a lightly floured surface, and knead 3 to 4 times. Roll into an 18- x 12-inch rectangle. Cut into 6 (6-inch) squares. Place 1 apple in center of each square.
3. Combine ½ cup sugar and remaining ¼ tsp. cinnamon and ¼ tsp. nutmeg; sprinkle over apples. Press 1 piece of butter into each apple center. Moisten edges of dough with water; fold dough over apples, pinching edges to seal. Place dumplings in a lightly greased 13- x 9-inch baking dish. Pour sugar syrup over dumplings.
4. Bake at 375° for 40 minutes or until golden brown. Sprinkle with pecans.



WHY WE LOVE
Mama's Way

- Tender, homemade dough
- Rich spiced syrup
- 40-minute bake time

Quick or Classic

One is from scratch, capturing apples at their peak. The other is easy enough for your busiest day.

Anne's Quick Apple Dumpling Bundles

MAKES 4 SERVINGS HANDS-ON TIME: 20 MIN.

TOTAL TIME: 40 MIN.

Test Kitchen Secret: Toasting pecans deepens their natural buttery sweetness. Keep them on-hand by refrigerating shelled pecans (toasted or untoasted) in an airtight container for up to three months or freeze up to six months.

1/2 cup chopped pecans
1/2 (15-oz.) package refrigerated piecrusts
1 (12-oz.) package frozen spiced apples, thawed
1 egg white, lightly beaten
Sugar
1 (12-oz.) jar caramel topping, warmed

1. Preheat oven to 350°. Bake pecans in a single layer in a shallow pan 5 to 6 minutes or until toasted and fragrant. Remove from oven; increase oven temperature to 425°.
2. Unroll piecrust on a lightly floured surface. Cut piecrust into fourths. Divide apples among each fourth, placing in center. Pull corners together over apples, pinching edges to seal. Place on a lightly greased aluminum foil-lined baking sheet; brush with egg white, and sprinkle with sugar.
3. Bake at 425° for 20 to 22 minutes or until golden. Serve apple bundles with caramel topping. Sprinkle with pecans.

Note: We tested with Stouffer's Harvest Apples and Smucker's Caramel Flavored Topping. *

SHARE YOUR RECIPE

Updated your mom's classic recipe? Or want us to give your favorite childhood recipe a makeover? If so, send it to: "Mama's Way or Your Way," Southern Living, 2100 Lakeshore Drive, Birmingham, AL 35209 or sl_foodedit@timeinc.com.



WHY WE LOVE
Your Way

- Only 6 ingredients
- Uses a refrigerated piecrust
- 20-minute bake time

Southern Living Food For Today

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Sesame-Cilantro Chicken-and-Rice Salad

Makes 6 to 8 servings

Hands-On Time: 15 min.; Total Time: 15 min.

Serve this recipe with lime wedges over a bed of fresh tender greens for an easy main-dish salad.

2 (8.8-oz.) packages UNCLE BEN'S READY RICE
Whole Grain Brown Rice

2 limes

¼ cup sweet chili sauce

2 tsp. sesame oil

½ tsp. salt

5 tsp. chopped fresh cilantro, divided

3 cups chopped cooked chicken

Toppings: sliced green onions, toasted sesame seeds

PREPARE rice according to package directions.

GRATE zest from limes to equal 1 tsp., and squeeze juice from limes to equal 2 Tbsp. Whisk together lime zest, juice, chili sauce, sesame oil, salt, and 3 tsp. cilantro.

COMBINE rice, chicken, and chili sauce mixture in a large bowl, tossing to coat. Sprinkle with remaining 2 tsp. chopped fresh cilantro. Serve with desired toppings.

Test-Kitchen Tip:

As an even greater convenience, pick up a roasted chicken from the deli section of the supermarket. An average size deli-roasted chicken equals 3 cups chopped cooked chicken.



Savory Citrus-Asparagus Brown Rice

Makes 4 to 6 servings

Hands-on Time: 10 min.; Total Time: 10 min.

1 (1-lb.) fresh asparagus, trimmed and cut into 1-inch pieces
½ tsp. salt

2 (8.8-oz.) packages UNCLE BEN'S READY RICE
Whole Grain Brown Rice

1 lemon

¼ tsp. freshly ground pepper

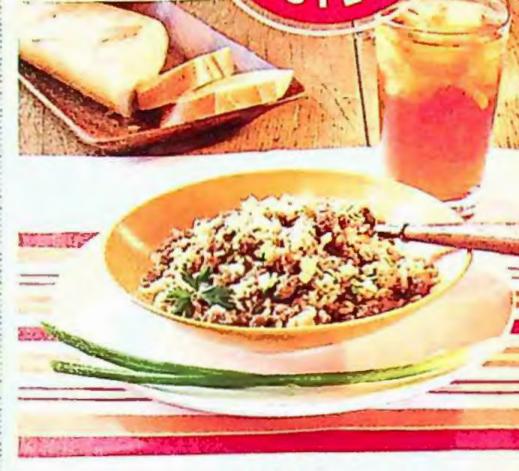
¼ cup freshly shaved Parmesan cheese

COMBINE asparagus, 2 Tbsp. water, and salt in a medium-size microwave-safe bowl. Cover tightly with plastic wrap; fold back a small edge to allow steam to escape. Microwave at HIGH 2½ minutes or until crisp-tender.

PREPARE rice according to package directions.

GRATE zest from lemon to equal 1 tsp., and squeeze juice from lemon to equal 1 Tbsp.

ADD rice, lemon zest, juice, and pepper to asparagus, tossing to combine. Sprinkle with Parmesan cheese. Serve immediately



Quick Dirty Rice

Makes 6 servings

Hands-on Time: 20 min.; Total Time: 20 min.

1 (1-lb.) package ground pork sausage
2 (8.8-oz.) packages UNCLE BEN'S READY RICE
Whole Grain Brown Rice
½ (10-oz.) package frozen diced onion, red and green bell peppers, and celery
½ cup chicken broth
½ tsp. Cajun seasoning
½ tsp. salt
¼ tsp. freshly ground pepper
2 Tbsp. chopped fresh parsley
Toppings: fresh parsley sprigs, hot sauce

COOK sausage in a large nonstick skillet over medium-high heat, stirring often, 8 to 10 minutes or until sausage crumbles and is no longer pink. Remove sausage from skillet using a slotted spoon; reserve drippings in skillet. Drain sausage on paper towels.

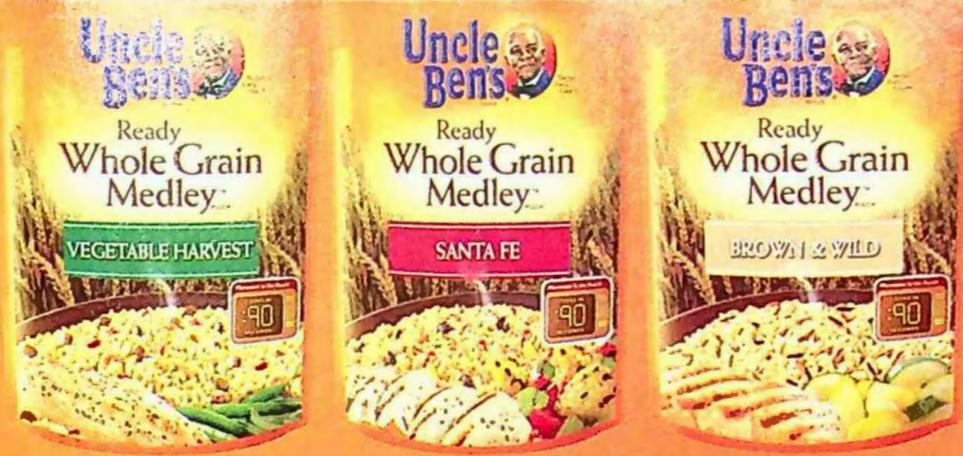
PREPARE rice according to package directions.

SAUTÉ frozen vegetables in hot drippings over medium-high heat 3 minutes or until vegetables are tender and begin to brown. Add chicken broth, Cajun seasoning, salt, and pepper; bring to a boil. Stir in rice and sausage. Cook 1 minute or until thoroughly heated. Stir in 2 Tbsp. parsley. Serve with desired toppings.



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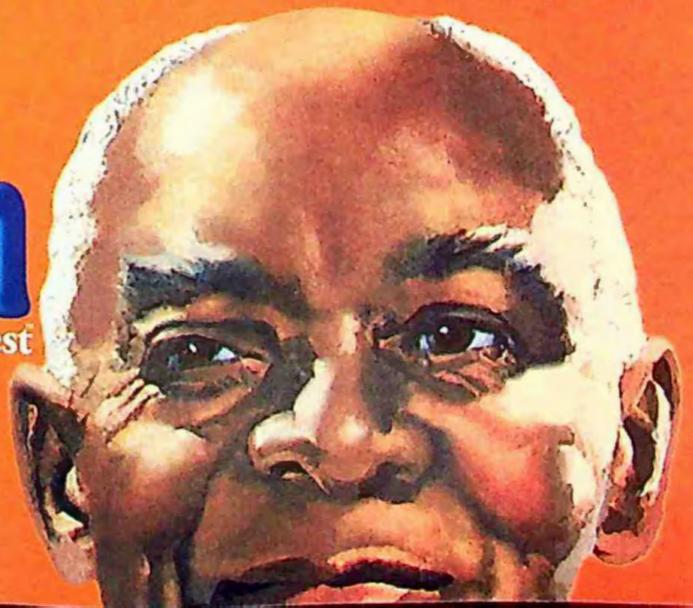
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Half-Hour Hostess

Your Easy Halloween Party

This ghostly pumpkin, a blood orange martini, and BBQ sliders get a party going in 30 minutes or less. **BY REBECCA KRACKE GORDON**



The Great White Pumpkin Cheese Ball

MAKES 12 APPETIZER SERVINGS TOTAL TIME: 15 MIN.

- 2 (10-oz.) blocks extra-sharp white Cheddar cheese, shredded*
- 1 (8-oz.) package cream cheese, softened
- 2 (4-oz.) goat cheese logs, softened
- ½ tsp. pepper
- Braided pretzel, muscadine vine and leaf
- Crackers and assorted vegetables

1. Stir together first 4 ingredients. Shape mixture into a ball to resemble a pumpkin. Smooth pumpkin's entire surface with metal spatula or table knife. Make vertical grooves in ball, if desired, using fingertips. Press pretzel into top of cheese ball to resemble a pumpkin stem; place muscadine vine and leaf beside pretzel. Serve with

crackers and assorted vegetables.
*Extra-sharp Cheddar cheese may be substituted.
Note: We tested with Cracker Barrel Extra-Sharp Cheddar Cheese. To make ahead, wrap cheese ball in plastic wrap, without stem, vine, or leaf, and store in refrigerator up to two days. Attach stem, vine, and leaf before serving.



Ready in
about 10
minutes



Easy Barbecue Sliders

Bake 2 (12-oz.) packages French rolls, split, according to package directions. Serve 1½ lb. shredded barbecued pork on rolls with barbecue sauce and coleslaw. Makes 18 appetizer servings. Total time: 10 min.

Note: We tested with Pepperidge Farm Hot & Crusty French Rolls.

We used Grand Marnier as the orange liqueur in our Blood Orange Martinis.



Blood Orange Martinis

Combine 1 cup chilled vodka, 1 cup chilled blood orange juice,* 1 cup chilled apple juice, ½ cup chilled orange liqueur, and, if desired, red liquid food coloring; pour over ice into chilled martini glasses. Makes 3½ cups. Total time: 5 min.

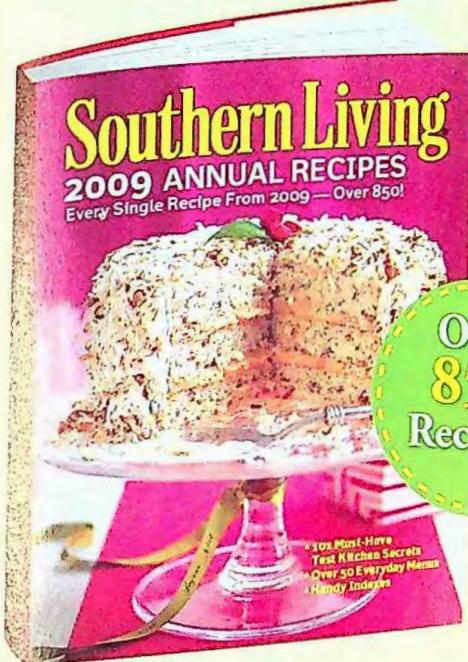
Pomegranate or orange juice may be substituted.



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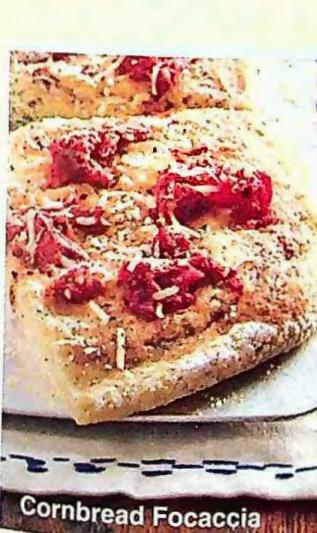
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Heavenly Key Lime Pie



Cornbread Focaccia

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The Tastiest Tailgate Ever

Four easy recipes help you set the perfect game-day party. BY MARION MCGAHEY

In the South, tailgating and football go together like ice and tea. To minimize the pre-party prep and stress—and maximize praise from your guests—try these delicious,

make-ahead recipes. Then combine them with a few snacks from your local grocery store or deli, such as a tray of chicken tenders and an assortment of chips and cookies. We guarantee your party will be as much fun as the game!



Make-Ahead Muffuletta Party Sandwich

MAKES 8 SERVINGS HANDS-ON TIME 15 MIN.

TOTAL TIME 8 HR., 15 MIN.

1 cup jарred mixed pickled vegetables, rinsed and finely chopped
 ¼ cup sliced pimiento-stuffed Spanish olives
 2 Tbsp. olive oil
 ½ tsp. dried crushed red pepper
 1 (20-oz.) round Italian bread loaf
 ½ lb. sliced salami
 ½ lb. sliced provolone cheese
 ½ lb. sliced pepperoni

1. Stir together first 4 ingredients.
2. Cut round bread loaf in half horizontally; scoop out bottom, leaving a ½-inch-thick shell.
3. Spoon half of olive mixture into bread shell. Layer with salami, cheese, pepperoni, and remaining olive mixture. Cover with bread top. Wrap loaf tightly with plastic wrap, and chill 8 to 24 hours. Cut loaf into wedges.



Simple Scotch Shortbread

MAKES 35 BARS HANDS-ON TIME 15 MIN.

TOTAL TIME 45 MIN.

2 cups butter
 1 cup sugar
 4 cups all-purpose flour
 2 Tbsp. sugar (optional)

1. Preheat oven to 375°. Beat butter at medium speed with an electric mixer until creamy. Gradually add 1 cup sugar, beating until mixture is smooth; add flour, beating until dough forms a ball.
2. Press dough into a 14- x 10-inch jelly-roll pan with floured hands.
3. Bake at 375° for 30 to 35 minutes or

Made with ingredients you'd find in any old farmer's market.

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STEAM



STIR



SERVE



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until golden brown. Cut immediately into 35 (2-inch) bars. Sprinkle with 2 Tbsp. sugar, if desired.

RECIPE FROM RACHEL REED
DEL MAR BEACH, CALIFORNIA

Smoky "Pimiento" Cheese Sandwiches

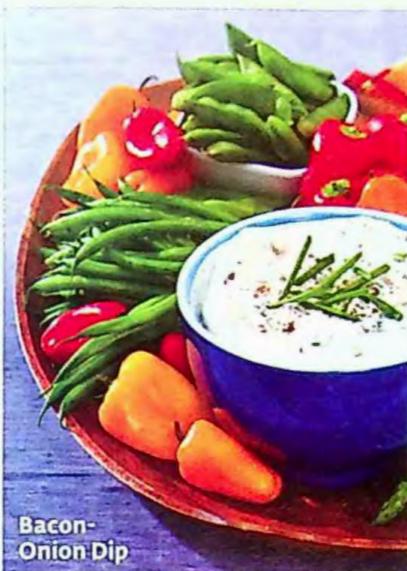
MAKES 7 SERVINGS HANDS-ON TIME

10 MIN. TOTAL TIME 15 MIN.

Cut into smaller sandwiches for easy pickup.

- 1 (3-oz.) package cream cheese, softened
- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{4}$ tsp. paprika
- $\frac{1}{8}$ tsp. salt
- 2 cups (8 oz.) shredded smoked Cheddar cheese
- 2 cups (8 oz.) shredded smoked Gouda cheese
- $\frac{1}{2}$ (8.5-oz.) jar sun-dried tomatoes in oil, drained and chopped
- 14 bread slices (sourdough and dark wheat)

1. Stir together cream cheese and next 3 ingredients in a large bowl until blended. Stir in shredded



cheeses and sun-dried tomatoes until combined.

2. Spread cheese mixture on half of bread slices (about $\frac{1}{3}$ cup on each); top with remaining bread slices.

RECIPE FROM LORIE ROACH
BUCKATUNNA, MISSISSIPPI

Bacon-Onion Dip

MAKES 1 $\frac{1}{2}$ CUPS HANDS-ON TIME 10 MIN.
TOTAL TIME 10 MIN.

Serve with assorted fresh vegetables.

- 1 (8-oz.) container sour cream
- $\frac{1}{2}$ cup cooked and crumbled bacon
- 2 Tbsp. green onions, sliced
- 3 Tbsp. buttermilk
- 1 Tbsp. horseradish
- 2 tsp. fresh lemon juice
- $\frac{1}{4}$ tsp. pepper
- $\frac{1}{2}$ tsp. salt

Garnish: chopped fresh chives, black pepper

1. Stir together first 8 ingredients. Cover and chill until ready to serve (up to 24 hours). Garnish, if desired.

TRY THIS TWIST Blue Cheese-Bacon-Onion Dip: Stir in 1 (4-oz.) package crumbled blue cheese. *

**AND KETCHUP
ISN'T ALL WE GROW.**



PLAN YOUR GAME-DAY MENU WITH EASY RECIPES AND IDEAS FROM OUR
ULTIMATE TAILGATING GUIDE: southernliving.com/tailgating





PARMESAN PORK TENDERLOIN

Cooking Time: 20 minutes

Not only is this a quick meal, it's healthy too. Ounce for ounce, pork tenderloin is as lean as skinless chicken breast.

1 lb.	Pork tenderloin
3 Tbsp.	Fine dry bread crumbs
1 Tbsp.	Grated Parmesan cheese
1 tsp.	Salt
1/8 tsp.	Pepper
2 tsp.	Vegetable oil
1	Small onion, thinly sliced
1	Clove garlic, minced
2	Small zucchini or summer squash, thinly sliced

Cut tenderloin crosswise into 12 slices, approximately $\frac{3}{4}$ -inch thick. Place each slice on its cut surface and flatten with heel of hand to $\frac{1}{2}$ -inch thickness. Mix bread crumbs, Parmesan cheese, salt and pepper; dredge pork slices to coat. Heat oil over medium-high heat in nonstick pan. Sauté pork for 2 to 3 minutes per side; remove and keep warm. Add onion, garlic and zucchini or squash to skillet and sauté 5 minutes or until tender.

Serves 4

To add more kick, use seasoned bread crumbs in dish. Serve these breaded pork medallions with tortellini and sautéed summer squash.

For other dishes that cook in less than 30 minutes, visit us at TheOtherWhiteMeat.com/PorkRecipes.



Cooking Class Mac and Cheese From Scratch

It only takes three simple steps to make the rich sauce for this melt-in-your-mouth mainstay.

Classic Baked Macaroni and Cheese

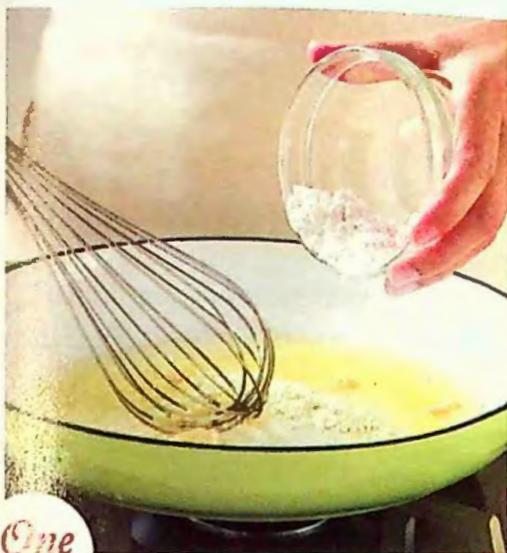
MAKES 6 TO 8 SERVINGS HANDS-ON TIME:

22 MIN. TOTAL TIME: 47 MIN.

Whisk warm milk into the flour mixture to ensure a lump-free sauce. We also recommend shredding your own cheese for a creamier texture. We tested with Cracker Barrel Extra-Sharp Cheddar.

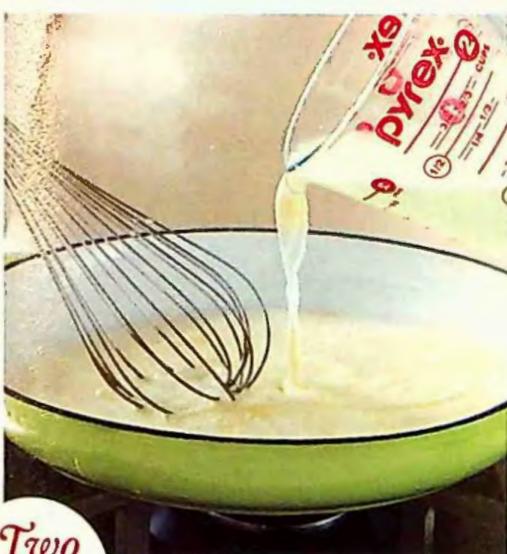
2 cups	milk
2 Tbsp.	butter
2 Tbsp.	all-purpose flour
1/2 tsp.	salt
1/4 tsp.	freshly ground black pepper
1 (10-oz.) block	extra sharp Cheddar cheese, shredded
1/4 tsp.	ground red pepper (optional)
1/2 (16-oz.) package	elbow macaroni, cooked

Three Easy Steps



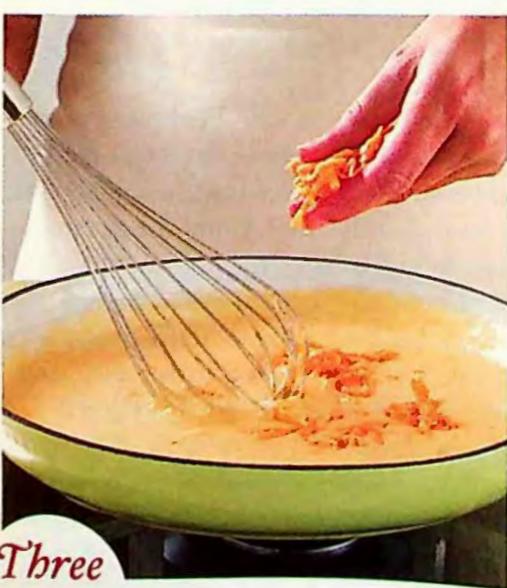
WHISK FLOUR INTO BUTTER

Preheat oven to 400°. Microwave milk at HIGH for 1½ minutes. Melt butter in a large skillet or Dutch oven over medium-low heat; whisk in flour until smooth. Cook, whisking constantly, 1 minute.



WHISK IN WARM MILK

Gradually whisk in warm milk, and cook, whisking constantly, 5 minutes or until thickened.



WHISK IN CHEESE

Whisk in salt, black pepper, 1 cup shredded cheese, and, if desired, red pepper until smooth; stir in pasta. Spoon pasta mixture into a lightly greased 2-qt. baking dish; top with remaining cheese. Bake at 400° for 20 minutes or until golden and bubbly.*

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Can't-Miss Veggie Combos

One vegetable is a lowly, lonely side dish. Two or more together? A delicious, healthful hit. BY DONNA FLORIO



Crumb-Topped Brussels Sprouts and Cauliflower

MAKES 6 SERVINGS HANDS-ON TIME: 16 MIN.

TOTAL TIME: 26 MIN.

- 2 Tbsp. butter
- 1 garlic clove, pressed
- ¼ cup Italian-seasoned breadcrumbs
- ½ tsp. salt, divided
- 2½ cups trimmed Brussels sprouts (about 1 lb.), halved
- 2 (10-oz.) packages fresh cauliflower florets (about 3 cups)
- 1 tsp. fresh lemon juice
- ¼ tsp. freshly ground pepper

Quick Idea

Our staff is hooked on frozen steam-in-the-bag microwaveable vegetables. We also love budget-friendly steamer bags for fresh veggies. Look for them on the grocery store aisle with aluminum foil and plastic wrap.

1. Melt butter in a small skillet over medium heat; add garlic, and sauté 1 minute. Stir in breadcrumbs and ¼ tsp. salt, and cook, stirring occasionally, 3 to 4 minutes or until lightly toasted. Remove from heat.

2. Arrange Brussels sprouts in a steamer basket over boiling water. Cover and steam 8 minutes or until crisp-tender. Add cauliflower. Cover and steam 2 to 3½ minutes or just until tender. Transfer Brussels sprouts and cauliflower to a serving dish; sprinkle with lemon juice, pepper, and remaining ¼ tsp. salt, and toss to combine. Sprinkle with bread-crumb mixture; serve immediately.

READER RECIPE

Glazed Fall Vegetables

MAKES 6 SERVINGS HANDS-ON TIME: 20 MIN.

TOTAL TIME: 1 HR., 20 MIN.

- 2 sweet potatoes (about 2 lb.)
- 1 medium-size baking potato (8 oz.)
- 1 medium-size acorn squash (about 2 lb.)
- 3 carrots, cut into ½-inch slices
- ½ cup firmly packed brown sugar
- 2 Tbsp. maple syrup
- 2 Tbsp. melted butter
- 1 tsp. vanilla extract
- ½ tsp. ground cinnamon
- Salt to taste

1. Preheat oven to 425°. Peel sweet potatoes and baking potato; cut into 1-inch cubes. Halve, peel, and seed acorn squash; cut into 1-inch cubes. Combine potatoes, squash, and carrots in a large bowl.
2. Stir together brown sugar, maple syrup, and next 3 ingredients in a small bowl; pour over vegetable mixture, and toss well. Pour into a lightly greased roasting pan.
3. Bake at 425° for 1 hour or until vegetables are tender and lightly browned, stirring every 20 minutes. Season with salt to taste.

RECIPE FROM KAREN C. GREENLEE,
LAWRENCEVILLE, GEORGIA

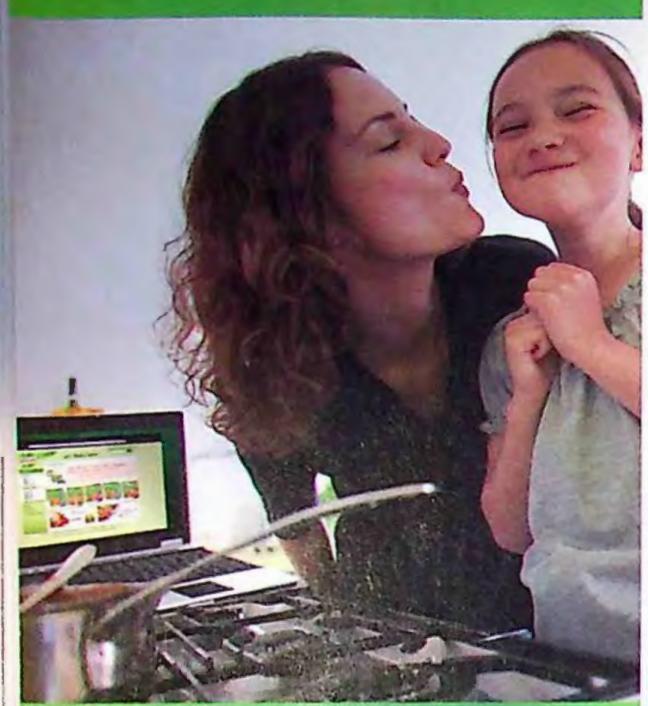


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Food

Grilled Ratatouille

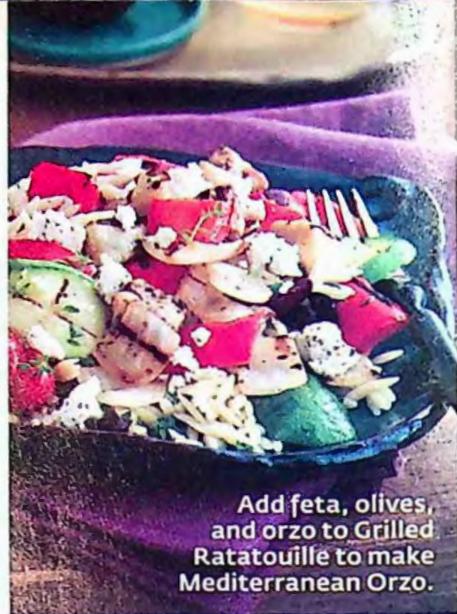
MAKES 4 SERVINGS HANDS-ON TIME:

33 MIN. TOTAL TIME: 1 HR., 3 MIN.

Serve this as a light, fresh side, or incorporate it into other dishes.

- 1 medium zucchini
- 1 small eggplant
- 2 tsp. salt, divided
- 2 Tbsp. olive oil
- 2 garlic cloves, chopped
- 1 tsp. chopped fresh thyme leaves
- ½ tsp. pepper
- 1 red or green bell pepper, cut into 1-inch pieces
- 1 medium onion, coarsely chopped
- 1 cup grape tomatoes, halved

Garnishes: chopped fresh basil, fresh thyme sprigs



Add feta, olives, and orzo to Grilled Ratatouille to make Mediterranean Orzo.

side or just until cheese melts and outside browns.

Mediterranean Orzo

MAKES 4 TO 6 SERVINGS HANDS-ON TIME:

15 MIN. TOTAL TIME: 1 HR., 18 MIN.

(INCLUDING RATATOUILLE)

1. Prepare 8 oz. uncooked orzo pasta according to package directions. Stir in ¼ cup chopped pitted kalamata olives; ¼ cup chopped fresh parsley; 2 Tbsp. olive oil; ½ tsp. lemon zest; and 2 tsp. fresh lemon juice. Transfer to a serving platter. Spoon warm Grilled Ratatouille over orzo mixture; sprinkle with ½ (8-oz.) package feta cheese with basil and tomato, crumbled.*

1. Cut zucchini in half lengthwise; cut lengthwise into ¼-inch-thick slices. Peel eggplant, and cut into 1-inch cubes. Sprinkle eggplant with 1 tsp. salt, and let stand 30 minutes.
2. Meanwhile, stir together olive oil, next 3 ingredients, and remaining 1 tsp. salt. Let stand 20 minutes. Rinse eggplant, and pat dry.
3. Preheat grill to 300° to 350° (medium) heat. Combine eggplant, zucchini, bell pepper, onion, and olive oil mixture in a large bowl, tossing to combine. Grill vegetable mixture in a lightly greased grill wok or metal basket, stirring occasionally, 15 minutes. Stir in tomatoes, and grill 3 more minutes or until tomatoes are tender. Garnish, if desired.

Ratatouille Quesadillas

MAKES 2 SERVINGS HANDS-ON TIME:

13 MIN. TOTAL TIME: 1 HR., 16 MIN.

(INCLUDING RATATOUILLE)

1. Spoon ⅓ cup coarsely chopped Grilled Ratatouille onto 2 (8-inch) soft taco-size flour tortillas. Sprinkle each with ⅓ cup grated pepper Jack cheese, and top each with a tortilla. Cook quesadillas, in batches, in a lightly greased nonstick skillet over medium heat 2 to 3 minutes on each

From Our Kitchen

PERFECT ROASTED VEGETABLES

Coat cut-up vegetables with oil, and sprinkle with salt and seasonings of your choice. Spread on a baking sheet or broiler pan, leaving plenty of space between veggies so they'll caramelize, not steam. Bake at 425° until crisp-tender, about 15 to 20 minutes, depending on the size and density of the vegetables.

"All meetings after 5:30pm should end with a kiss."

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RECIPE:

Chicken & Broccoli Alfredo

Makes 4 Servings

Preparation Time:
15 minutes

Cook Time:
15 minutes

WHAT YOU NEED:

Chicken & Broccoli Alfredo

Makes 4 Servings

Preparation Time:
15 minutes

Cook Time:
15 minutes

3 tbsp	margarine
1 lb	boneless, skinless chicken breasts, cut into cubes
½ cup	finely chopped red bell pepper
2 cups	fresh or thawed frozen broccoli florets
1 ¾ cups	water
½ cup	milk
1 pkg	Knorr® Pasta Sides – Alfredo

HOW TO MAKE IT:

STEP 1
Melt 1 tbsp margarine in a non-stick skillet and cook chicken thoroughly. Remove chicken and set aside.

STEP 2
Melt remaining margarine in same skillet and cook red pepper. Stir in broccoli, water and milk. Bring to a boil.

STEP 3
Stir in Alfredo Pasta. Cook 8 minutes. Return chicken to skillet, heat through.

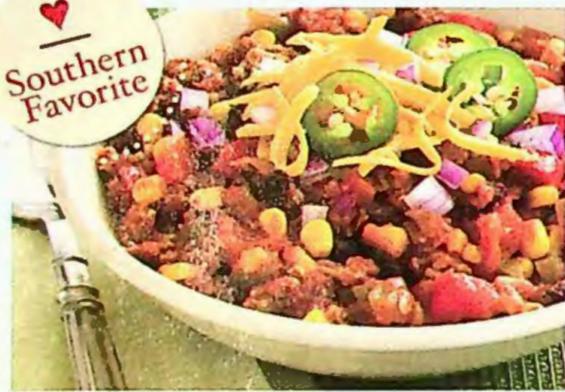


For additional recipe ideas visit us at
letsmakeknorr.com

Ask the Test Kitchen

“I have a slow cooker. Can you recommend some recipes?”

The answer: two delicious meals for your busy schedule. **BY SCOTT JONES**



Slow-cooker Turkey Chili

**MAKES 4 TO 6 SERVINGS HANDS-ON TIME: 20 MIN.
TOTAL TIME: 6 HR., 20 MIN.**

- 1½ lb. lean ground turkey
- 1 large onion, chopped
- 1 garlic clove, minced
- 1 (1.25-oz.) envelope chili seasoning mix
- 1 (12-oz.) can beer
- 1½ cups frozen corn kernels
- 1 red bell pepper, chopped
- 1 green bell pepper, chopped
- 1 (28-oz.) can crushed tomatoes
- 1 (15-oz.) can black beans, drained and rinsed
- 1 (8-oz.) can tomato sauce
- ¾ tsp. salt

Toppings: shredded Cheddar cheese, finely chopped red onion, sliced fresh jalapeños

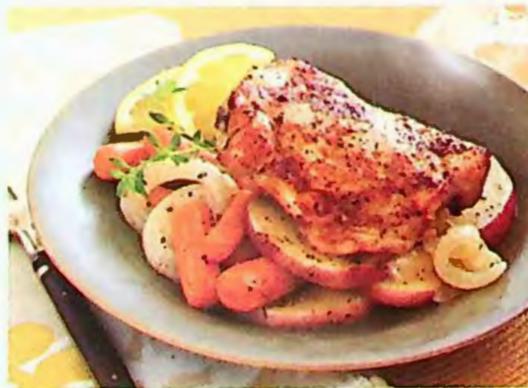
1. Cook first 4 ingredients in a large skillet over medium-high heat, stirring often, 8 minutes or until turkey crumbles and is no longer pink. Stir in beer, and cook, stirring occasionally, 2 minutes. Spoon mixture into a 5½-qt. slow cooker; stir in corn and next 6 ingredients until well blended. Cover and cook on LOW 6 hours. Serve with desired toppings.

Chicken Thighs With Carrots and Potatoes

**MAKES 6 SERVINGS HANDS-ON TIME: 20 MIN.
TOTAL TIME: 6 HR., 20 MIN.**

- 1 medium onion
- 4 medium-size new potatoes (about 1 lb.)
- 2 cups baby carrots
- ¼ cup chicken broth
- ¼ cup dry white wine or chicken broth
- 1 tsp. minced garlic
- ½ tsp. dried thyme
- 1¼ tsp. salt, divided
- ½ tsp. pepper, divided
- 1 tsp. paprika
- 6 skinned, bone-in chicken thighs

- 1.** Halve onion lengthwise, and cut into ¼-inch-thick slices. Cut potatoes into ¼-inch-thick slices. Place onion in a lightly greased 6-qt. slow cooker; top with potatoes and carrots.
- 2.** Combine broth, next 3 ingredients, ¾ tsp. salt, and ¼ tsp. pepper. Pour over vegetables.
- 3.** Combine paprika and remaining ½ tsp. salt and ¼ tsp. pepper; rub over chicken. Arrange chicken on top of vegetables.
- 4.** Cover and cook on LOW 6 hours or until chicken is done and vegetables are tender. *



Tips on buying a SLOW COOKER

Prices range from \$25 for a basic, two-temperature-setting (low/high) model to \$125 or more for a programmable, multi-temperature model.

- 1.** Look for a stoneware insert. This dishwasher-, oven-, and microwave-safe insert makes cooking and cleaning a snap.
- 2.** Choose the right size: A standard 2.5-qt. model is fine for two; 3.5- to 5-qt. serves a family of four; larger families need at least a 6-qt. capacity.
- 3.** Determine what's best for your schedule. Programmable models generally let you select a 4- to 6-hour cook time or 8- to 10-hour cycle. A warm setting comes on at the end and keeps food warm until you're ready.

Y'ALL ASK US

Whether you need fresh ideas for your favorite ingredient or have a cooking problem, we're happy to share our Test Kitchen expertise. Ask questions and see answers: southernliving.com/ask-the-tk.

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Erase Wrinkles Instantly

Reduce the appearance of fine line and wrinkles INSTANTLY with the tool that top makeup artists use to get leading ladies ready for their high-definition close-ups!

Try it FREE for 30 DAYS! *Read below to find out how...*

High-Definition is great for television but it scares the daylights out of actresses over 35. Fear of the unforgiving lens has them screaming behind the scenes, "Make me look younger." As one of the leading makeup artists in show business, Rachel has to deal with the panic and anxiety among older actresses who must face a high-definition camera. She's become an expert in performing minor miracles. Some transformations can take hours, but when everything depends on Rachel's ability to work fast, she reaches for a secret weapon in the bottom drawer.

Rachel has found that the fastest way to minimize the visible appearance of wrinkles—even the most stubborn ones—is with Hydroxatone® Instant Wrinkle Filler. That's why it goes with her on every job and never fails when called on to help leading ladies get ready for their close-up... even in high-definition.

Women Are Raving That It Really Works

But it's not only Rachel who believes in the magic of Hydroxatone® Instant Wrinkle Filler. In all of the years of market testing, we've never had a product test so high. But seeing is believing! Once the women who participated in the test saw how amazing they looked they didn't want to give back their trial supply.



"It was amazing! The lines above my lips disappeared, as did my brow lines and crows feet! I feel 10 years younger and I'm going out dancing tonight!"

—Nikki P., Age 55



LIPS BEFORE
INSTANT WRINKLE FILLER



LIPS AFTER
INSTANT WRINKLE FILLER

Actual Unretouched Photos

Actual Same Day Results – Unretouched Photos

Developed by a Surgeon

Endorsed by one of the country's top plastic surgeons, and previously available only through plastic surgeon's offices, Hydroxatone® Instant Wrinkle Filler is available for the very first time in small quantities to the public. Finally, the same smoothing power that makes women look younger in front of the camera can do the same for you in your own bathroom mirror!

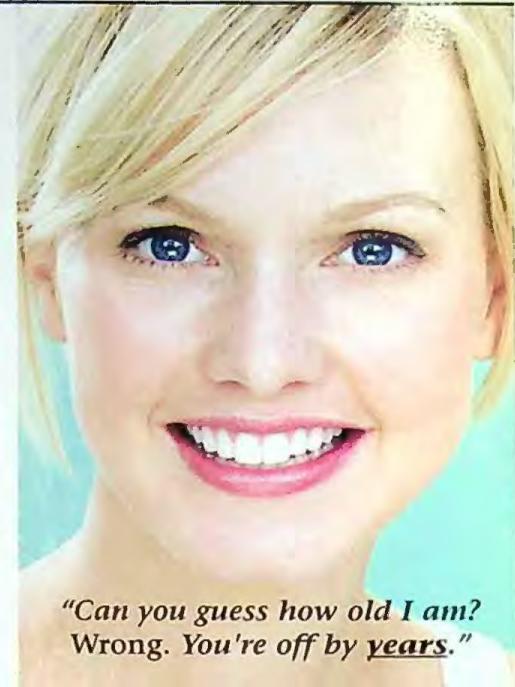
Immediately Visible Results

You don't need to wait long to look younger. The silicone micro beads in Hydroxatone® Instant Wrinkle Filler trigger an immediate and significant optical wrinkle elimination. The super-hydrating ingredient, Hyaluronic Acid, rapidly plumps up lines from the inside. Just smooth the filler into your laugh lines, crow's feet or even depressed scars for instant results. The results look amazing, even in close-up situations.

Additionally, the breakthrough ingredients in Hydroxatone® Instant Wrinkle Filler help reverse the signs of premature aging of the skin, while helping to minimize the damaging effects of stress and the environment.

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Even though Los Angeles has been called "The Face-Lift Capital of the World," there are still some celebrities who'd rather avoid the pain and complication of cosmetic surgery. Even though they can well afford it, they'd rather skip the uncomfortable side effects that come along with treatments.



"Can you guess how old I am? Wrong. You're off by years."

Years Disappear in Minutes

With a simple topical application of Hydroxatone® Instant Wrinkle Filler, you can see instant results in the fight against unsightly deep lines and wrinkles. What's more, Hydroxatone® can be applied to all areas of the face, neck, and body—not just to "crow's feet" around the eyes.

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Hydroxatone® Instant Wrinkle Filler 30 day FREE trial

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Call 888-781-0097 Today to Get Your Free Trial of Hydroxatone® Instant Wrinkle Filler

Mention Promotional Code HW100104

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Ready in a Flash!



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Love It? Get It!

Our guide to the products and services featured in this issue.

Note: Many items pictured in the magazine are one-of-a-kind or no longer available—we've listed similar looks when possible. Because of the printing process, paint colors depicted on our pages may vary from manufacturers' colors. We've listed color names and numbers, but for an exact match, take the page to a paint retailer near you.

OUR COVER

Mini pumpkins cake pan (for making the cakes featured on our cover): Dimensions Multi-Cavity Mini Pumpkins Pan by Wilton; wilton.com.

INSTANT INSPIRATION FROM A CHATTANOOGA BUNGALOW

Page 48 Door paint: For a similar look, try Autumn Glow (WV35014) by Valspar, available at Lowe's; lowes.com. **Interior wall paint:** Indian White (OC-88) by Benjamin Moore; benjaminmoore.com. **Trim paint:** Bennington Gray (HC-82), also by Benjamin Moore. **Column paint:** Tea Kettle Black (VM156) by Ralph Lauren Paint; ralphlaurenhome.com. **Window sash paint:** Whitall Brown (HC-69), also by Benjamin Moore. **Floor stain:** Ebony (2718) and Jacobean (2750) by Minwax; minwax.com. **Framing:** Framewrights; (423) 821-9584.

Cabinet: vintage Chinese cabinet by Arhaus; arhaus.com or 1-866-427-4287 for stores. **Lamp:** Ashland Table Lamp from Pottery Barn; potterybarn.com. **Rug:** custom-made by Myers Carpet; myerscarpet.com or (404) 352-8141. **Door blinds:** Smith + Noble; smithandnoble.com. **Window shades:** also from Smith + Noble. **Drapes:** West Elm; westelm.com. **Print pillows:** Hedge Ball and Chain/Wheat Linen by Hable Construction; hableconstruction.com or 1-800-422-5304. **Throws:** Popsticks (Mango/Nutmeg/Ivory) and Hip Fisherman Cable (Orange) by the Andrew Morgan Collection; morgancollection.com. **Side table:** discontinued. **Leather chair:** by Mitchell Gold + Bob Williams; mgandbw.com or (404) 869-1770 for retail locations. **Seagrass cube:** Cost Plus World

Market; worldmarket.com. **Sofa:** Basic Chaise Sectional Sofa from Pottery Barn; potterybarn.com. **Exterior wall paint:** Indian White (OC-88) by Benjamin Moore; benjaminmoore.com. **Trim paint:** Whitall Brown (HC-69), also by Benjamin Moore. **Page 50 Porch floor stain:** Behr; behr.com. **Swing stain:** also by Behr. **Bench paint:** Honeycomb (6375) by Sherwin-Williams; sherwin-williams.com. **Porch swing:** custom-made by Outback Solutions; outbacksolution.net or (843) 464-0299. **Pillows:** custom-made from a vintage Italian army blanket from Billings Army Navy Surplus; go-armynavy.com or 1-800-653-8528. **Fern:** Signal Mountain Nursery; www.signalmtnnursery.com or (423) 886-3174. **Hickory rocking chair:** vintage; for a similar look, try the Amish Hickory Rocker from Shaw Creek General Store; shawcreekgeneralstore.com. **Rug:** discontinued; for a similar look, try the Andalusia rug, available in Espresso/Ivory from West Elm; westelm.com. **Desk:** antique. **Tripod lamp:** Tripod Table Lamp from Circa Lighting; circalighting.com. **Chair:** vintage Shaw-Walker Chair from Antique Factory; webteek.com/antiquefactory or (770) 455-7570. **Candle:** The Clear Candle in Tall and The Woods Candle in Short by Maura Peters; maurapeters.com. **Amber hurricane:** discontinued. **Brass frame:** IKEA; ikea.com. **Page 52 Wall paint:** Indian White (OC-88) by Benjamin Moore; benjaminmoore.com. **Trim paint:** Bennington Gray (HC-82), also by Benjamin Moore. **Chair paint:** Montauk Driftwood (WH07C) by Ralph Lauren Paint;

PAINT COLOR
(page 48)
Autumn Glow (WV35014)
by Valspar, available at Lowe's;
lowes.com for stores

Southern Source We Love

Louisville Stoneware

They charmed us with the weatherproof Wren House from the John Carloftis Collection (shown in "Made by Southern Hands," page 18). But we were equally excited to learn that they are the oldest continually operated pottery company in the country. Their artistry, a Southern icon, is a favorite of our Editor in Chief (a Louisville native). "A touch of Kentucky in my powder room is my Louisville Stoneware soap holder—a tiny replica of Derby horses under the twin spires at Churchill Downs," says Eleanor Griffin. "While they still make classic pieces I remember from my grandmother's, they also have fresh new designs that speak to a young, with-it consumer." Stop by the factory at 731 Brent Street or visit louisvillestoneware.com.

THE GRAFFITI COLLECTION comes in four patterns: Wind, Spiral, Wave, and Twist. From Kentucky artist David Mahoney, the collection ranges from \$20 to \$120 and is available in blue (below) and green.



"Orange is a good choice to **add a pop of color** in an otherwise monochromatic space," says homeowner George Krauth, who picked an orange hue for his front door (see page 48). "Since it is so bold, it's best used as an accent color."

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TAMALE SKILLET SUPPER MAKES 6 SERVINGS

- 1 pound ground beef chuck
- 1/2 cup chopped onion
- 1/2 cup chopped green bell pepper
- 1 (15-ounce) can kidney beans, drained
- 1 (14 1/2-ounce) can Mexican-style stewed tomatoes
- Cooking Spray
- 1 (16-ounce) tube prepared polenta*, cut into 1/4-inch-thick slices
- 4 ounces Cabot 50% Reduced Fat Cheddar, grated
- Chopped fresh cilantro or parsley (optional)

① In large skillet over medium-high heat, combine ground beef, onion and bell pepper; cook until beef is browned, about 5 minutes, breaking it up with spoon. Drain well. Stir in beans and tomatoes and cook, stirring occasionally, until mixture is thickened, about 10 minutes longer. ② Preheat oven to 375°F. ③ Coat 1 1/2-quart baking dish with cooking spray. Line bottom and sides of dish with some of polenta slices, leaving enough to cover top. Spoon in beef mixture, then sprinkle with cheese. Top with remaining polenta slices. ④ Bake for 25 minutes, or until lightly browned and bubbly. Let stand for 10 minutes before serving. Sprinkle with cilantro or parsley, if desired.

* Find prepared polenta in produce section of supermarket.

Nutrition Analysis Calories 317, Total Fat 13g, Saturated Fat 6g, Sodium 687mg, Carbohydrates 28g, Dietary Fiber 4g, Protein 25g, Calcium 166mg



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Sources

ralphlaurenhome.com. **Green glass float:** vintage float from Sophie's; sophieshoppe.com or (423) 756-8711. **Iron bowl stand:** custom-made by Blacksheep Forge; (509) 637-0736. **Aquarium:** vintage aquarium from Smith's Antiques; smithsantiquesmall.com or (850) 654-1484. **Orchids:** Lines Orchids; linesorchids.com for retailers or (423) 886-2111.

Page 54 Wall paint: Indian White (OC-88) by Benjamin Moore; benjaminmoore.com. **Cabinet, ceiling, and trim paint:** Super White (02), also by Benjamin Moore. **Breadbox:** vintage breadbox from The ScreenDoor; screendoorsasheville.com or (828) 277-3667. **Cutting board:** vintage pig cutting board, also from The ScreenDoor. **Bread board:** vintage bread board from Metrolina Tradeshow Expo; metrolinatradeshowexpo.com or (704) 596-4650. **Stool:** vintage stool, also from Metrolina Tradeshow Expo. **Basket:** Market basket by Mitchell Gold + Bob Williams; mgandbw.com or (404) 869-1770. **Pendant lights:** Alabax Pendant by Schoolhouse Electric; schoolhouseelectric.com or 1-800-630-7113. **Appliances:** GE Profile; geappliances.com.

Dinnerware: Great White Dinnerware; Pottery Barn; potterybarn.com. **Canisters:** Target; target.com. **Pages 56-57 Wall and built-in cabinet paint:** Copley Gray (HC-104) by Benjamin Moore; benjaminmoore.com. **Trim paint:** Bennington Gray (HC-82), also by Benjamin Moore. **Rope side table:** For a similar look, try the Abaca Ottoman from Crate & Barrel; crateandbarrel.com. **Headboard:** Lewis Headboard from Pottery Barn; potterybarn.com. **Sheets:** also from Pottery Barn. **Duvet cover:** For a similar look, try Zia Bed Linens, also from Crate & Barrel. **Blanket:** vintage Italian army blanket from Billings Army Navy Surplus; go-armynavy.com or 1-800-653-8528. **Clock box:** vintage clock box from Star Provisions; starprovisions.com or (404) 365-0410. **Basket:** Thomas O'Brien basket from Target; target.com. **Lamp:** Aluminum Clamp Spotlight from IKEA; ikea.com or (404) 745-4532. **Window blinds:** Smith + Noble; smithandnoble.com.

DONE IN A DAY

Pages 58, 62 Calendar: momAgenda Wall Calendar

by momAgenda from See Jane Work; sejanework.com or 1-877-400-5263, also available at momagenda.com. **Containers:** See and Store Containers from Stacks and Stacks; stacksandstacks.com or 1-800-761-5222. **Magnetic board:** Blomus Magnetic Board in Stainless Steel, also from Stacks and Stacks. **Corkboard:** made from Natural Tan Composition Cork by Bangor Cork; bangorcork.com or (610) 759-0320. **Magnetic strips:** Mini Magnetic Strips in Olive Green and White from The Container Store; containerstore.com or 1-888-266-8246. **Shelf:** Magnetkey panel and letter holder from Umbra; umbra.com or 1-800-387-5122. **Frame corners:** Stickr (corners) by Butch & Harold; butchandharold.com. **Grocery list notebook:** Night Owl Paper Goods; nightowlpapergoods.com. **Solid ribbon:** Dupioni Silk in Aegean (DP026) from Midori; midoriribbon.com for retailers. **Polka-dot ribbon:** Double-faced satin dots in Aquamarine/Brown (IS00001), also from Midori.

OUR FAVORITE NEW COTTAGE

Pages 64-69 Development: Lonesome Valley, Cashiers, North Carolina; lonesomevalley.com or (828) 743-7696. **Residential designer:** Travis Milet, AIBD, Mountainworks, Cashiers, North Carolina; mtnworksdesign.com or (828) 743-9677. **Interior specifications:** Ann Hastings, ALH Design Group, Atlanta; (404) 229-7935. **General contractor:** Roger Ward of R.T. Ward Inc. Builders; rtwardinc.com or (828) 743-7861. **Project manager:** Owen Schultz, McKee Development, Construction Management Division, Cashiers, North Carolina; mckeeproperties.com. **Stonework:** Eric Young of Eric Young Masonry, Cullowhee, North Carolina; rtwardinc.com or e-mail playboat9@msn.com. **Landscaping:** John McCarley with McCarley Horticulture, Inc., Cashiers, North Carolina; (828) 743-0019. **Dining room chairs:** For a similar look, try Old Hickory Furniture Co.; oldhickory.com for dealers.

DEAR SOUTHERN LIVING

Page 72 Paint on trim, door, and columns: Texas Leather (AC-3) by Benjamin Moore; benjaminmoore.com. **Paint on**

siding: Ashley Gray (HC-87), also by Benjamin Moore.

GARDENING 101

Pages 82-83 Our favorite heirloom climbing rose selections: 'Cl. American Beauty' (dark pink), 'Prosperity' (white), 'Cl. Cramoisi Superieur' (red), 'Reve d'Or' (apricot), 'Cl. Cecile Brunner' (known as the "sweet-heart rose"; pink), and 'Peggy Martin' (pink). All are available through antiqueroseemporium.com. **Our favorite heirloom shrub rose selections** (3 to 6 feet tall and wide): 'Old Blush' (pink), 'Belinda's Dream' (pink), 'Cramoisi Superieur' (red), 'Perle d'Or' (peachy), 'Martha Gonzales' (single red, dwarf), 'Ducher' (white), 'Mrs. B.R. Cant' (rose-red), 'Mrs. Dudley Cross' (yellow-pink), 'Mutabilis' (multicolor), 'Natchitoches Noisette' (pink), 'Marie Pavie' (pinky-white), and 'Caldwell Pink'. These are also available through antiqueroseemporium.com.

BUILD AN OUTDOOR FIREPLACE

Pages 84-91 Isokern fireplace kits: www.isokern.net or 1-800-642-2920 for dealers. **Buckley Rumford fireplace kits:** rumford.com for dealers. **Cast-iron cookware:** Lodge Logic Dutch Oven, 9 qt., with Spiral Ball and Iron Cover by Lodge Cast Iron; lodgemfg.com.

WHAT WE DID WITH THE BISHOP'S HOUSE

Pages 94-101 Architecture: Linda MacArthur, Architect, Atlanta; lindamacarthurarchitect.com or (404) 233-4771. **Construction:** Ladisic Fine Homes, Inc., Atlanta; ladisicfinehomes.com or (404) 495-0708. **Millwork design:** Jane Hollman of Studio Entourage, Atlanta; thestudioentourage.com or (404) 233-4771. **Design (Interiors):** Sherry Hart and Denise Rogness, both of Sherry Hart Designs, Atlanta; sherryhartdesigns.com or (404) 234-2768. **Landscape design:** Brad McGill, ELLIS LANDESIGN, Inc., Atlanta; (404) 261-8488. **Breakfast room table and carved newel finials:** Rob Cart, Saluda, North Carolina, and Atlanta; robcart.com or (404) 233-4909. **Roof tiles:** MonierLifeTile; monierlifetile.com. **Lighting design:** Jennifer Bell, Vinings Lighting, Atlanta; (770) 801-9600, ext. 306.

Choose
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Giveaway

Meet the Winner



PENNY HAWKES

LaPlace, Louisiana

The Southern Living and MyHomeIdeas.com Choose Your Home Giveaway began last year when developers broke ground on homes in Callaway Gardens, Pine Mountain, Georgia; Habersham, Beaufort, South Carolina; Traditions Club, Bryan, Texas; and Whisper Mountain near Asheville, North Carolina. From 5.4 million entries, we have a winner: Penny Hawkes picked Whisper Mountain for a place near her family. Look for each house in our December issue. southernliving.com/chooseyourhome

THE TEAM

Development: Whisper Mountain; whispermountainnc.com

Builder: Haven Custom Homes; havenhomes.com

Architect: Allison Ramsey Architects; allisonramseyarchitect.com

Interiors: Stephen Chambliss; mypheasanthill.com



Next month in the new **Southern Living**



We show you how to prepare this delectable Brandy Alexander Cheesecake. We guarantee it's a showstopper!

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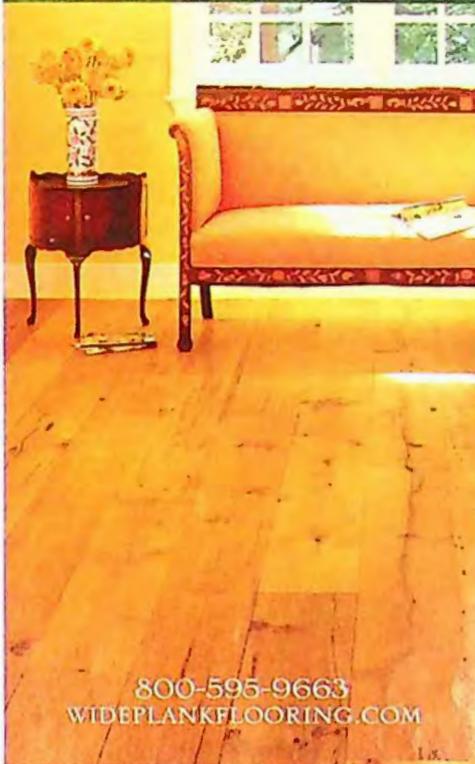
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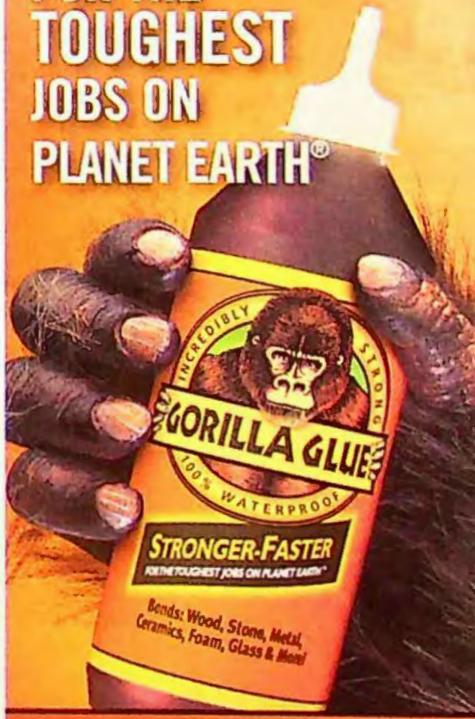
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Southern Journal

Put That GPS In Its Place

No piddling little satellite gets to boss my mama around.

BY VALERIE FRASER LUESSE

I don't know what possessed me to put my mother in the same car with my GPS on a road trip to Nashville. I guess I figured they'd be kindred spirits. Both operate from a position of certitude. And both have a tendency to give me direction in that because-I-said-so voice I can't ignore.

The only difference is that, unlike my GPS, Mama can be clueless as to her position on the planet, yet still command me to take Exit 17 with total confidence.

At first, she was thrilled to have navigational backup from a high-tech device, which we named Carmen the Garmin. And yet, she had trust issues. Mama didn't trust Carmen to tell her everything, and she didn't trust me to heed the commands of a gadget. So she appointed herself mediator.

We were barely underway when she leaned over to the spot where Carmen was suction-cupped to the windshield so she could read the satellite map for herself.

"Your first turn is a right," Mama instructed, tilting her head back to aim her bifocals at the tiny screen.

"Yes, ma'am," I said. "That's usually the route I take when I leave my own driveway."

"Smarty," she said. (FYI to Northern transplants: "Smarty" is dangerously close to "Miss Priss." These are not compliments. They are paw swats from the mama cat.)

About an hour out of Birmingham, I spotted the McArches up ahead and turned on my blinker. Mama did the bifocal lean-over: "Carmen says to keep going straight."

"But I have to go to the bathroom."

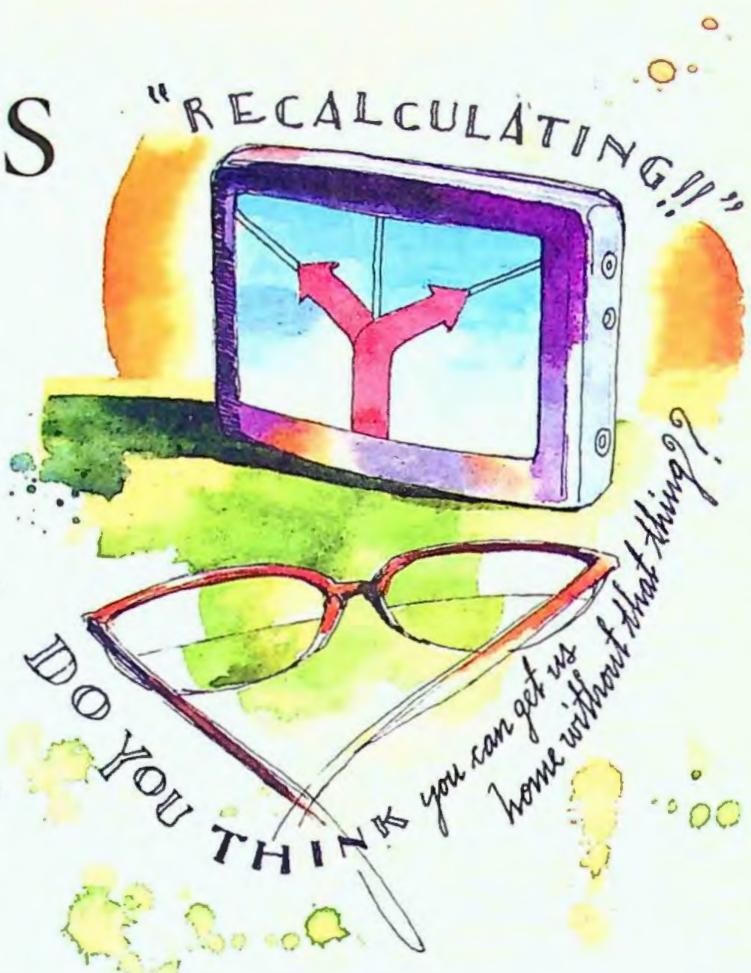
Carmen threw in her two cents: "Continue north. On. I-65. One. Hundred. And. Twenty miles."

"But I have to go to the bathroom!" I pleaded with both of them. "And I'm thirsty!"

"Well, go on then," said Mama with the exasperated sigh that Southern mothers seem to acquire in Labor & Delivery. It's a sigh that says, "You have exhausted my patience, and I'll be asking my Sunday School class to pray for you."

Carmen was equally put out. "Recalculating," she sniffed as I veered off her charted path.

Despite ourselves, Mama and I made it to Nashville. After rambling around downtown, we asked Carmen to lead us to a suburban art gallery I had heard about:



"Take ramp. To. I-65 South. For. Thirteen miles."

"Thirteen miles!" Mama cried. "Has she lost her mind? We might as well go all the way back home! I vote we skip this gallery business." (FYI #2 to our Northern transplants: When Southern mamas attach the word "business" to another word, it means they disapprove of the latter, as in this coed dorm business, this vegetarian business, etc.)

It was oddly comforting to see Mama turn on Carmen like that. I felt like she was on my side again. And I don't care whether you're 4 or 40, you want your mama on your side. We told Carmen we had changed our minds. We were bailing on her art gallery and heading for the Country Music Hall of Fame, where we gained a deeper understanding of our favorite Opry stars and had a grand time critiquing their fashion choices.

Back on the road home, Mama abandoned the bifocal lean-over and de-suctioned Carmen so she could just hold the device in her lap. Looking ahead, we spotted the McArches. Mama studied the map. Then she studied me.

"Do you think you can get us home without any help from this thing?" she asked.

"Yes, ma'am," I said. "I'm pretty sure I can."

She thought it over for a minute. "Well, I could go for a cup of coffee." And with that, she turned off the GPS.

Mama had recalculated. *



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